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God called to Thee,—America—and,—Smiling—on that day,
Thou Faced an East of Shot and Shell—and Went That Flaming Way;
With many sailing proudly,—their voices ringing gay,—
With many cheering loudly,—who could but wait and pray!

God Tested Thee,—America—and Found Thee to His Mind!
The Voucher That He granted Thee—Was With Thy Life-Blood Signed!
Oh,—those that had reviled Thee,—who snarled at Thee, and whined,—
When naught they found defiled Thee,—went hiding with their kind!

God Found No Change,—America,—Thy Sons Were As Their Sires;
The Thoughts of Them,—the Deeds of Them—Were Lit At Self-Same Fires!
The Voice of Helpless,—Calling—Bred Strength That Never Tires!
The Fear of Freedom's Falling,—Heaped Countless German Pyres!

God Smiles on Thee,—America—At Finish Of The Fight,—
He Feels Thou'lt Aye Be Willing—To Sacrifice For Right!
Oh—May It Ever Guide Thee,—That Selfless Spirit Bright,—
Oh—May Christ Never Chide Thee—For Turning From The Light!

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Apple Omelet

Stew 6 apples; beat smooth while hot, add 1 tblsp. butter, 6 tblsps. sugar, and a little grated nutmeg. When very cold, add 4 well-beaten egg yolks, then the stiffly-beaten whites. Put in a deep dish, warmed and buttered, and bake in moderate oven until golden brown. Garnish and serve hot.—MRS. JOHN R. HOWARTH.

Deviled Eggs

Cut 1 doz. hard-boiled eggs in halves, and remove yolks. Mash and mix with 2 tblsps. melted butter, 1 small tsp. mustard, enough vinegar to soften, salt, pepper and a little parsley. Fill into whites. —MRS. JOSEPH PUGH.

Eggs Marchesa

Warm and butter muffin tins. Into each put 1 tsp. soft bread crumbs, add a dessertsp. milk, then drop an egg in carefully. Season with salt, pepper and paprika. Moisten with another dessertsp. milk, dot with butter, and sprinkle with bread crumbs and grated cheese. Bake in moderate oven 10 min., loosen edges, turn on hot platter and garnish.—MRS. JOHN R. HOWARTH.

Scrambled Eggs

Put piece of butter in pan; when hot, put in 6 unbeaten eggs, with ½ cup cream. When formed, stir with fork till done. Serve hot.—MRS. C. R. BRUMFIELD.

Souffled Eggs

Beat 4 egg whites stiff, and add ¼ tsp. salt. Arrange on 4 circular pieces of toast, depressing each center, into which slip a yolk. Sprinkle with salt and grated cheese and bake till slightly browned. —MRS. JOHN R. HOWARTH.

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MEETS THIRD TUESDAY EACH MONTH

Salmon Croquettes

Melt 1 tblsp. of butter over fire, add 1 tblsp. flour and mix well. Add ½ cup cold milk slowly; stir until thick and smooth. Add ½ tsp. salt and dash of pepper and boil 2 minutes. Let cool, then stir into a can of salmon. Add a beaten egg, enough cracker crumbs to shape into cakes, and fry.—MRS. HORACE L. HOUPT.

Salmon Loaf

Mix 1 can salmon, ¾ cup milk, 2 eggs (with juice of a lemon beaten in), 1 tblsp. butter, 1 tsp. salt, and ¼ tsp. pepper, and put in a dish in layers, sprinkling each layer with cracker crumbs (use ⅔ cup in all). Steam 1 hr., and serve with cream sauce.—MRS. H. R. JOHNSON.

Salmon Turbot

Season a can of salmon (retaining the juice), with salt and pepper. Make a dressing of 1 pt. milk, a large lump of butter mixed with enough flour to make a half-cupful, and 2 well-beaten eggs. Cook thick, pour over the salmon, sprinkle with crumbs, and bake in moderate oven about 20 minutes.—MRS. JOHN S. MASON.

Baked Shad

Rub the cleaned fish well with salt. Moisten crumbled bread slightly with stock or water, add butter (size of walnut), some thyme

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salt and pepper. Mix well, stuff into shad, and sew. Place fish upright in pan, propping with meat skewers, and add a little milk and butter for basting.—Mrs. Wm. E. Robinson.

Baked Shad

Stuff the shad with bread crumbs mixed with melted butter, a little minced onion, and salt and pepper. Pour over it a cupful of salted boiling water containing 2 tblsps. butter. Sprinkle with flour, and bake in steady oven about 45 minutes, basting every 10 minutes. If a sauce is desired, thicken the drippings with 2 tblsps. browned wet flour, and cook smooth. Add a cup of boiling water, juice of 1 lemon, 1 tblsp. good table sauce, and 1 tsp. kitchen bouquet. Strain, if necessary.—Mrs. J. Dyre Moyer.

Deviled Clams

Put 25 large clams through grinder. Add 2 tblsps. flour, 1 tblsp. butter, and 1 egg, beaten light. Boil for 5 minutes. Add 1 cup bread crumbs, a sprig of parsley cut fine, and salt and pepper. Fill clam shells, and either fry in hot fat or bake.—Eva M. Duffield.

Deviled Clams

Brown a little onion in ¼ lb. butter. Remove onion, and add a loaf of bread, in small pieces, 15 chopped clams (not too large), some clam juice and ½ cup milk; make quite wet. Season with a

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little salt (no pepper), and add 2 finely-chopped hard-boiled eggs. Cook a little while, then stuff into the buttered shells, dot with butter and brown in oven.—MRS. EDWARD CARL.

Oysters in Batter

Dip a pint of oysters, one by one, into a batter made of 1 beaten egg, flour, salt and cayenne pepper. Raise a ladleful of batter with each oyster and fry in several tblsps. of smoking hot butter.—MRS. JOHN R. HOWARTH.

Oyster Cocktail

Make a sauce of 1 tblsp. tomato catsup, ½ tblsp. grated horseradish, ½ tblsp. Worcestershire sauce, 1 tblsp. lemon juice, ¼ tsp. tobasco sauce, ½ tblsp. vinegar, and a saltspoonful of salt. Set on ice for an hour. Chill 30 small oysters, also six small glasses before filling.—L. W. M.

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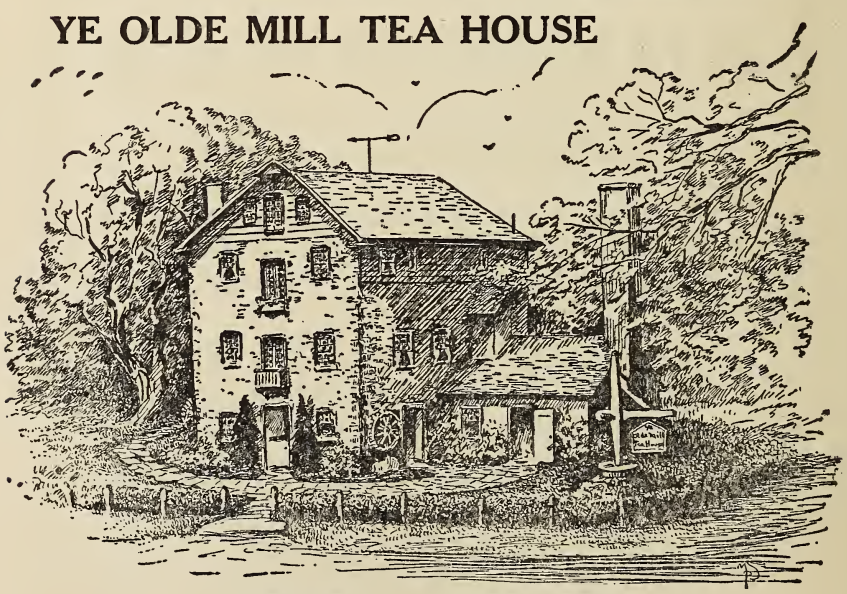

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Oyster Fritters

To 1 pint of oysters, chopped fine, add 2 eggs, 1 cup milk, 2 cups of flour, sifted with 1 tsp. of Rumford baking powder, and salt and pepper to taste. Beat and fry like doughnuts.—MRS. JOHN R. HOWARTH.

Panned Oysters

Fit rounds of buttered toast in buttered paté pans; lay oysters, side by side, on the toast, season with salt and pepper, dot with butter and moisten slightly with oyster liquor. Set the pans in a covered roaster, and bake in a quick oven about 10 minutes, or until oysters "ruffle." Serve in pans.—MRS. J. DYRE MOYER.

Oyster Patties

Bake rich pie crust in gem pans and bake covers for each "patty" in separate pans. Heat 1 pint milk and ½ pint water, (or as much as needed). Strain oysters and add juice to milk and water; add salt. Thicken with flour and water and add lump of butter. Drop 15 oysters in and cook until edges curl. Place in the pastry cups, add pastry covers, and serve immediately.—MRS. HORACE L. HOUPT.

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The motto of the soup-maker should be—"Good, strong, GREASELESS stock." All meat stocks should be allowed to get perfectly cold, and then skimmed of every vestige of fat.

A Good Soup Stock

Put 4 lbs. of beef marrow bones, well cracked, 1 lb. of coarse lean beef, chopped as for beef tea, and 1 lb. of lean veal in a large pot with 7 qts. of cold water. Add 1 large onion, 1 carrot, 1 turnip, 6 small stalks of "second class" celery, and a cabbage leaf, all cut in small pieces. Cover closely. Do not let water reach the scalding point for an hour, then simmer slowly for 6 hours. Remove from stove and season. Next day, remove all fat, strain out bones and vegetables, pressing hard to extract all the nourishment, and place in ice box, using as needed. Many soups and broths can be founded on this stock.—Mrs. J. Dyre Moyer.

"Left-Over" Stock

Save all bones of cooked meats, left from the carving, also the grisly parts of roasts and steaks, and cold vegetables, adding even a baked apple now and then. About twice a week, put all in the stock-pot, cracking the bones well, cover deep with cold water, and cook

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slowly until the liquid is reduced to one-half the original quantity. Season to taste and strain, pressing hard. Skim when cold. Barley, rice, tomatoes—in fact almost any vegetable or cereal can be added to this stock.—Contributed.

Cream of Asparagus

Press the asparagus through sieve, and add required quantity of milk. Season with salt, pepper, and a little celery, and thicken with cornstarch. Serve with narrow toast fingers, sprinkled with grated cheese.—Mrs. John R. Howarth.

Cream of Celery

Cut up two stalks of celery, add the leaves, with just enough cold water to cover, and stew to a pulp. Add salt, pepper and a slice of onion, minced fine, and cook till tender. Half an hour before serving, add a quart of rich milk (heated), and simmer five minutes. Strain, and thicken slightly with a level tblsp. of flour blended with the same quantity of melted butter. Cook until smooth, and strain again before serving.—Mrs. J. Dyre Moyer.

Clam Chowder

Fry 2 slices of bacon lightly, in pot, then remove, and add several slices of onion to the fat. Cut 6 potatoes in small dice, and place a layer in pot, then a layer of chopped clams and small bits of bacon; then add a layer of broken crackers. Sprinkle with salt and pepper. Fill pot in this layer manner. Add clam juice and water enough to more than cover. Cook until potatoes are done. Just before serving, add 1 pt. hot milk. Serves six.—Mrs. H. R. Johnson.

Clam Chowder

Boil 15 finely-chopped clams in 1½ qts. water for ½ hour. Cut in pieces and add 1 large onion, 1 carrot, 4 tomatoes (or 1 can), and 4 potatoes, and boil ½ hour longer. Season with salt, pepper and parsley, thicken with 1½ tblsps. flour, mixed with butter (size of an egg) and before serving add 1 pt. hot milk.—Mrs. W. R. Pugh.

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Ham Chowder

Cook 2 cups diced potatoes and 2 cups shredded carrots in 3 pts. of boiling water (covered), till done. Add 2 cups cold, boiled ham, diced, 1 tsp. onion juice and 4 whole cloves. Thicken with 1 tblsp. flour and 1 tblsp. cornstarch mixed with 1 cup milk, add salt and cayenne pepper. Pour chowder over ½ lb. broken crackers and serve at once.—Mrs. H. R. Johnson.

Ox Tail Soup

Cut an ox-tail into joints, and fry brown in soup-pot, in good dripping. Remove, and fry 3 sliced onions and 2 carrots in the fat. Drop in some thyme and parsley, tied in a lace bag. Add the tail and 2 lbs. lean beef cut in strips. Sprinkle with 2 grated carrots, add 4 qts. cold water, and boil slowly 4 hrs. Strain, add salt and pepper, and thicken with browned flour, wet with cold water. Boil 15 min. longer, and serve.—Mrs. H. R. Johnson.

Oyster Stew

Cook oysters with some of their juice, a little cold water, and a good-sized piece of butter, until they ruffle enough to have cooked through, seasoning when done. Add sufficient milk, bring to scalding point, and serve.—Mrs. C. R. Brumfield.

Dried Pea or Bean Soup

Pick and soak split peas, dried green peas, or black or white beans overnight. Drain, measure, add 4 times as much cold water, and half an onion for each qt. of water. Simmer slowly till soft,

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then rub through sieve. Season with salt and pepper, and for each qt. allow 1 tsp. each of butter and flour thickening. Boil again a few minutes. Black bean soup should have a pinch of mustard and a little lemon juice added also, and slices of hard-boiled egg.—Mrs. H. R. Johnson.

Tomato Cream Soup

Slice and stew until tender 6 good-sized, firm tomatoes with 1 sliced onion, 1 bay leaf, 2 cloves, and sprig parsley, in 1½ pts. of water or stock. (Omit the water, if using canned tomatoes). Rub everything possible through sieve, and thicken with 2 tblsps. flour blended with 2 tblsps. butter. Stir till boiling, add salt and pepper, and ½ tsp. soda, and just before serving, 1 pt. of scalded milk.—Mrs. J. Dyre Moyer.

Vegetable Soup

Chop 2 carrots, 1 onion, ¼ head cabbage and 2 turnips fine, cover with water and boil 1 hour. Add 1 tblsp. butter, 2 large potatoes chopped fine, and some meat stock, and boil ½ hour. Season to taste.—Mrs. John R. Howarth.

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Cream Vegetable Soup

Cut corn, peas, carrots, potatoes and tomatoes fine and cook in enough water to cover. When done, add 1 pt. milk, lump of butter, and noodles, and season to taste. Serve when it steams. Very good.—Mrs. C. R. Brumfield.

Vegetable Turtle

Soak a pint of black or turtle beans over night in plenty of cold water, then cook till tender, adding a little more water (hot), if necessary. Add 2 qts. of beef stock, or water to which a bouillon cube or two has been added. Cook slowly till beans can be mashed through a sieve. Add salt, pepper, paprika, and a dash of cayenne, bring to a boil, and thicken with a tablespoonful of either flour or cornstarch, blended with a little water. Slice a hard-boiled egg and half a lemon in the soup tureen, pour the boiling soup over, and serve at once. If desired, a little onion and celery, and a tiny bit of bay leaf may be boiled with the beans.—Contributed.

Noodles

One cup flour, 1 egg, ½ egg shell of cold water, a very little salt. Roll out very thin, let dry, then cut in very narrow strips. Cook 20 min. in salted water, and drain. (Noodles make a vegetable substitute by adding 1 pt. of bread crumbs that have been browned in butter and 1½ cups cream or milk. Bring to boil and serve.)—Mrs. J. Raymond Potts.

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Boil chicken till it falls from bones; cut in small pieces. Cook small potatoes and 1 small onion in the broth. Sift 1 qt. flour with 1 tsp. salt and 2 heaping tsps. Rumford baking powder, work in egg-sized piece of lard, and enough milk to make soft dough. Line baking dish with part of pastry, and bake in hot oven; then fill with the chicken, potatoes and a little broth, cover with remaining pastry, and brown in quick oven. Thicken remaining broth and serve over pie.

Baked Chicken Pot Pie

Line the bottom and sides of a buttered baking dish with rich pastry, reserving enough for top crust and for squares to be scattered through pie. Cut up a large, tender fowl and ½ lb. of lean salt pork; place a layer of the pork in dish, pepper it and cover with chicken, and lay pastry squares or dumplings on top. (If using potatoes, also, slice and parboil them, and place on the pastry squares.) Continue this layer method till chicken is all used. Cover the dish with thickly-rolled pastry, and bake very slowly 2 hrs. Turn out on large dish, with the lower crust up, and the gravy around it. (Chop 3 hard boiled eggs and stew among the chicken.)—MRS. P. J. DONNELLY.

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Cream Chicken

Mix 2 tblsps. butter with 2 tblsps. flour, and add to 1 pt. of boiling milk. Salt and pepper to taste, and add 2 tsps. chopped parsley. Add 1 qt. cold, diced chicken, and heat through. Serve, garnished with parsley.—Mrs. John Michener.

Creamed Chicken and Mushrooms

Clean chicken as for roasting, then put on ice at least one day. Boil in salted water—when cool, cut in dice. Add 1 lb. cooked mushrooms, and 1 pt. of cream. Thicken with blended flour and butter, and season to taste.—Mrs. C. R. Brumfield.

Chicken en Casserole

Put into the casserole 3 tblsps. butter, a small onion and half a carrot, sliced thin. Cook 10 minutes, and add the chicken, cut as for fricassee. Brown and cook for ½ hr. Add 1½ cups of stock or boiling water, the juice of a lemon, and 2 bay leaves. Bake 1½ hrs. in a moderate oven, season with salt and pepper and add a can of mushrooms. Cook 15 minutes longer, and serve in the dish.—Mrs. H. R. Johnson.

Fried Spring Chicken

Clean and disjoint, then soak in salt water for 2 hrs. Put in frying pan equal parts of lard and butter, (enough to cover chicken). Roll each piece in flour, dip in beaten egg, then roll in cracker crumbs.

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Drop in boiling fat, fry until brown on both sides. Serve with or without cream dressing.—MRS. DAVID J. NOLAN.

Savory Chicken

Prepare a 3 lb. chicken as for frying, and roll each piece in a mixture of flour, salt and pepper. Melt 2 tblsps. butter in a double roaster, and put the chicken in, covering with hot water. Bake till tender (about 1 hr.) Must be done in a double roaster, to preserve the flavor.—MRS. WM. E. ROBINSON.

Smothered Chicken

Broilers, or other really young fowls, are necessary for this. Split down the back after cleaning, and lay flat on the grating of a covered roaster, skin side down. Put in a very hot oven. After five minutes, baste well with melted butter. Turn as soon as the inside has colored slightly, and baste again with butter. When nearly done, dredge well with flour, and baste again. They should be tender and delicately brown in half an hour. Remove from pan, keeping hot. Add a little hot water to the drippings, thicken with browned flour, and boil a minute before serving.—MRS. J. DYRE MOYER.

Goose Pie

Cut the goose at every joint, and cover with cold, unsalted water. Warm gradually, and stew slowly (never boiling hard), for 4 or 5 hrs. (If more water is needed during cooking, always add boiling).

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If goose is large, remove bones after stewing, and discard. Parboil a beef tongue (smoked), and cut in slices about ½ in. thick; hard-boil 6 eggs. Line a deep pudding dish with good pastry; put in a layer of goose, then some of the chopped giblets and sliced tongue, then some sliced eggs. Season with salt, pepper, and bits of butter, and fill dish in this same order. Add some of the water in which goose was cooked, thicken with flour. Cover dish with thick pastry, and when baked, brush top with beaten egg white. In cold weather this pie will keep for a week, and is very good.—Mrs. P. J. Donnelly.

Stewed Pigeon

Stuff pigeons with a forcemeat made of breadcrumbs and chopped salt pork, seasoned with black pepper. Sew up, cover with cold water, and stew slowly (covered), till tender, adding a slice of fat bacon (cut in narrow strips), for each bird, and seasoning with pepper and a pinch of nutmeg. When done, remove birds and keep warm while making this sauce—strain the gravy, add juice of a lemon, and 1 tblsp. currant jelly. Thicken with browned flour, bring to boil, and pour over pigeons.—Mrs. P. J. Donnelly.

Oyster Stuffing for Turkey

To the ordinary seasoned bread stuffing add two dozen small oysters, and moisten slightly with oyster liquor.—Contributed.

Turkey Breast Stuffed With Sweet Potatoes

Place small, peeled sweet potatoes in the breast of a turkey, and lay breast downward. The potatoes will have a fine flavor.—Mrs. J. Dyre Moyer.

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MEATS

A "One-Pan" Dinner

Cut several stalks of cleaned celery in six-inch lengths, and lay on a 3 lb. steak. Salt and pepper, tie steak around celery, and place in a covered roaster. Pare 6 small onions, and as many or more of both potatoes and turnips (cut in half, if large). Dispose vegetables evenly around meat, sprinkle them with salt and pepper, a little parsley, and six or eight cloves. Add 1 qt. hot water, and roast, covered, in a good oven, about 1½ hrs., or until done, raising the roaster a little from the oven bottom.—MRS. J. DYRE MOYER.

Beef en Casserole

Take beef from the round and cut in pieces, place in casserole and cover with boiling water. Thicken with flour, add 1 tsp. salt, 1 saltsp. of pepper and small onions and carrots sliced. Bake 3 or 4 hrs. in slow oven.—MRS. HOWARD LEADBEATER.

Beef Roasted on the Stove Top

Beef can be cooked on the stove top in such a manner as to taste better than if roasted in the oven. Put the meat in a hot aluminum kettle or iron pan, with a closely-fitting lid. Do not add fat unless meat is lean. Fry as you would steak, until very brown on both sides. If desired rare, turn it over several times, add salt, and cover, letting

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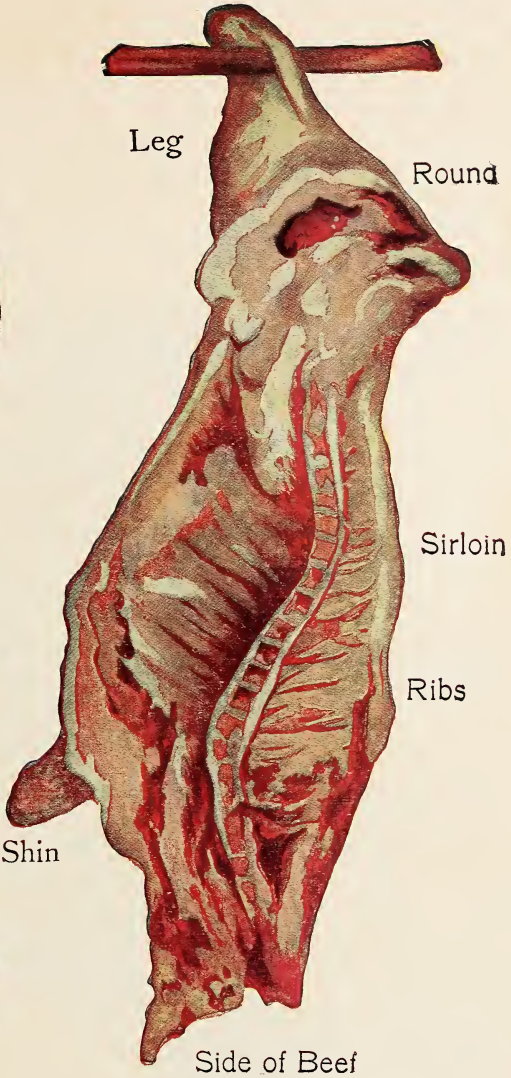
Rib Roast

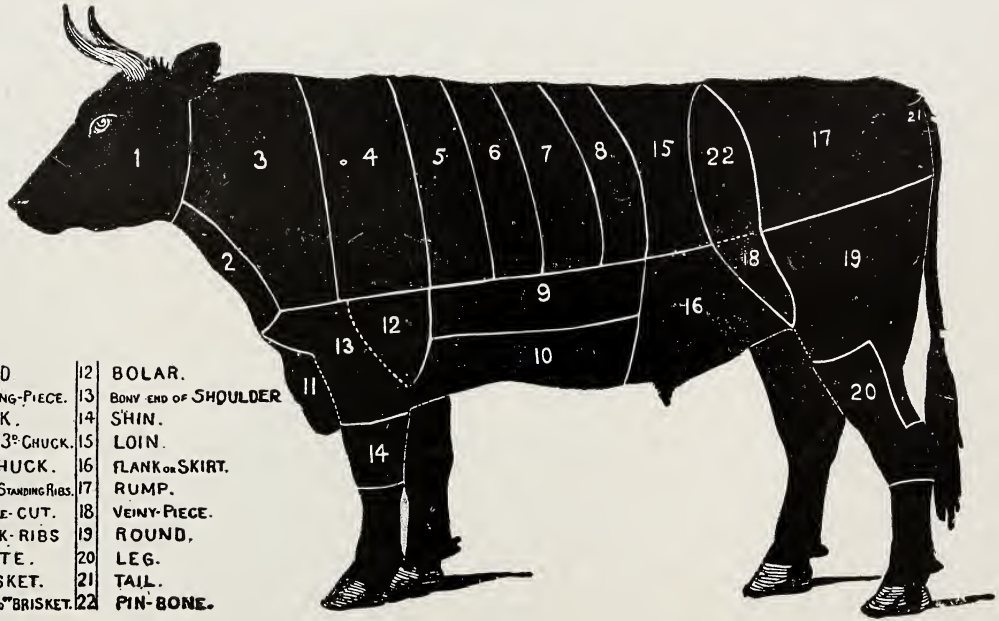
Sirloin



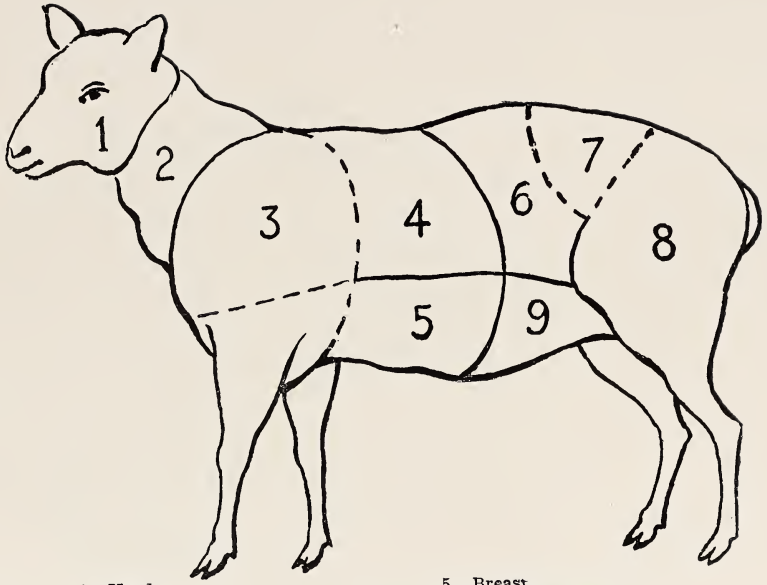
Side of Beef

Round

Shin



1	HEAD	12	BOLAR.
2	STICKING-PIECE.	13	BONY END OF SHOULDER
3	NECK.	14	SHIN.
4	2ᵈ AND 3ᵈ CHUCK.	15	LOIN.
5	1ˢᵗ CHUCK.	16	FLANK OR SKIRT.
6	1ˢᵗ CUT STANDING RIBS.	17	RUMP.
7	MIDDLE-CUT.	18	VEINY-PIECE.
8	BACK-RIBS	19	ROUND.
9	PLATE.	20	LEG.
10	BRISKET.	21	TAIL.
11	BUTT-END OF BRISKET.	22	PIN-BONE.



1. Head.
2. Neck.
3. Shoulder.
4. Rack.
5. Breast.
6. Loin—best end.
7. Loin—bony end.
8. Leg.
9. Flank.

A saddle of mutton includes the upper part of 3, all of 4, 6, and 7, on both sides of the animal.

Leg of Lamb with Loin Chops

it set until it makes a gravy. If wanted well done, cover and let set on back of stove, watching closely to avoid burning. If it cooks dry add a small amount of water from time to time. Make a gravy of the drippings. This is not a pot roast.—Mrs. Elizabeth S. Roessler.

Meat Loaf

1½ lbs. Hamburg steak, 1 egg, 1 onion, 1 large tsp. salt, 1 tsp. pepper, 2 tblsps. bread crumbs. Form into loaf, roll in bread crumbs, and dot with butter. Bake 45 minutes.—Mrs. Clarence Ely.

Meat Loaf

Two lbs. beef, 1 lb. pork, ½ lb. veal (all chopped); 1 cup mashed potatoes, 2 slices stale bread (soak in water and squeeze out), 1 egg. Season with salt, pepper, parsley and onion. Form into loaf, sprinkle with flour and bread crumbs, and bake in hot oven 1 hr., putting a little water in the pan.—Mrs. E. Buehler.

Meat Loaf

Two lbs. chopped beef, 3 chopped onions, 2 cups mashed potatoes, a little salt, 1 beaten egg, a little parsley, and sweet marjoram, a scant ½ tsp. Rumford baking powder in about ¼ cup flour. Mix, form into loaf, and roast, putting a little water in the pan.—Mrs. B. Margerum.

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Meat Loaf

Two pounds lean beef, 1 pt. bread crumbs, 1 egg; salt and pepper and onion to taste. Run meat through grinder; add bread crumbs, salt, pepper and onion. Form into a loaf and bake slowly forty-five minutes.—Mrs. George Nice.

Meat Loaf

Equal parts of under-cut round beef and moistened stale bread. Mix two thoroughly; add salt, pepper and parsley. Form into loaf, cover with sliced bacon and bake.—Mrs. John Michener.

Beef Pie With Potato Crust

Mince some rare roast beef or cold corned beef, season with salt and pepper, and put in layers in a buttered pudding dish, alternating with layers of mashed potatoes, sprinkled thickly with bits of butter. For the crust, take a large cupful of mashed potatoes, add 2 tblsps. melted butter, a well-beaten egg, and 2 cups of milk. Beat till very light, then work in enough flour to make rolling out possible. Place thickly over the meat and potatoes after a gravy made of warm water, butter, milk and catsup, mixed with cold gravy or drippings from the roast, has been added to the dish, and bake. This potato crust is very good and wholesome, and looks well if brushed with beaten egg white, before serving.—Mrs. P. J. Donnelly.

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Boiled Ham

When boiling ham, add a lemon, cut in slices, to the water. The ham will cut much better.—Mrs. C. R. Brumfield.

Baked Ham

Trim the edges of a rather thick slice of ham, cover with sweet milk, and bake, covered, in a moderate oven, adding more milk, if needed, but always warm. Make a gravy of the drippings. This recipe can be varied by soaking the meat in molasses water before baking.—Mrs. J. Dyre Moyer.

Liver Hash

Cook a piece of butter and a spoonful of flour together for a few minutes, add a cup of boiling water, and turn in some finely-chopped liver. Season and cook 10 minutes. Just before serving, on toast, add 1 tsp. lemon juice.—Mrs. Harold S. Cassidy.

Breast of Mutton Rolled and Stuffed

Remove bones and surplus fat without breaking the skin. Beat with wet rolling pin. Mix 3 tblsps. bread crumbs, 1 tblsp. finely-chopped suet, 1 tsp. chopped parsley, a little salt and pepper and 3 tblsps. milk, lay it on the meat, roll up and tie. Rub with flour seasoned with salt and pepper, and weigh. Roast 25 minutes for each lb., and 25 minutes over. Serve hot with plain gravy or brown sauce. —Mrs. H. R. Johnson.

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Baked Liver

Slice 1 lb. of calf's liver, wash and dry, and lay in well buttered dripping tin. Mix 3 large tblsps. bread crumbs, 1 tsp. flour, 1 tsp. chopped parsley, a little salt and pepper, and a small chopped onion, and spread over the meat. Place strips of bacon on top, add ½ pt. water, and bake slowly about an hour.—MRS. H. R. JOHNSON.

Mutton Cutlets, Baked

Cut them from the neck, and trim neatly, saving the bits of meat and bone trimmings for gravy. Pour a little melted butter over the cutlets (keeping them warm enough to keep butter from hardening), then dip each in beaten egg, roll in cracker crumbs, and place in dripping pan, with a very little water. Cover the meat and bone trimmings with cold water, and stew, seasoning with sweet herbs, pepper and salt, and a spoonful of tomato catsup. Strain when nourishment is extracted, thicken with browned flour, and pour over cutlets when serving. (Lamb can, of course, be used.)—MRS. P. J. DONNELLY.

Veal Loaf

1½ lbs. pork, 1½ lbs. veal, both chopped fine, 3 eggs, 12 broken crackers, small piece butter, 1 onion, chopped, parsley, marjoram, salt, pepper, and enough milk to moisten. Mold into loaf, and baste while baking.—MRS. H. R. JOHNSON.

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Veal Birds

Cut a thin slice of veal in strips about 2 in. wide and 4 in. long, fold together, and fasten with toothpicks. Fill with bread filling, well moistened with butter, and bake in hot oven.—MABEL HALDEMAN.

Baked Veal

Sprinkle a heavy pan with bits of butter, and thinly-sliced onion, and lay in a slice of veal, about ¾ in. thick. Season with salt and pepper, dot with butter and sliced onion, and add a little hot water. Cover and bake in moderate oven, adding more water if needed. Make a gravy of the drippings.—MRS. J. DYRE MOYER.

Jellied Veal

Wash a knuckle of veal, and cut in 3 pieces. Boil slowly till meat slips easily from bones, then take from pot, remove all bones, and chop fine. Season with salt, pepper, mace, and thyme (or sage, if preferred). Put in pot again with broth, and boil until so nearly dry that stirring is difficult. Add juice of a lemon and turn into a mold until next day. Serve cold, sliced, and garnish with parsley.—MRS. P. J. DONNELLY.

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VEGETABLES

Butter or Wax Beans, Steamed

One qt. of beans. Pare fibre lightly from each side of pods, without breaking through. Lay in cold water ½ hr. Cut each bean into several slanting pieces. Wash, shake, and put, still-dripping, into a tightly-covered pot. Add a great spoonful of warmed (not hot) butter, salt and pepper, and 3 tblsps. (no more) of warm water. Bring very slowly to a gentle simmer, then shake the pan upwards often, but do not remove lid. Young beans will require about 40 minutes. Dish without draining. String beans of any kind are best cooked this way—"they say."—MRS. J. DYRE MOYER.

Beets a la King

Wash 4 or 5 medium-sized beets very carefully with the palm of the hand, in order not to break the skin. (A beet which has lost its ruddy color through "bleeding" is a distressing sight to the diner, and the flavor is never the same.) The tap-root should be left undisturbed, and several inches of the leaf end allowed to remain. Cook in salted boiling water for about an hour, testing carefully with the finger instead of pricking. When done, drop into cold water and remove skins. Cut into thin slices, and then into fancy shapes with a vegetable cutter, or into cubes. Melt a tblsp. of butter and add to it a tblsp. of flour. When this sizzles add half a cup of water.

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Then add 3 tblsps. vinegar, 3 tblsps. cream, a half-tsp. sugar, and salt and pepper to taste. Cook till smooth and pour over beets.—Contributed.

Butter-steamed Cabbage

Crisp, tender, thinly-cut cabbage is required. Place in a tightly-covered pot with a large lump of butter, and cook very slowly on the back of the stove, shaking often, or turning quickly. A little salt may be necessary.—A. L. M.

Whipped Cream Cabbage

Wash a small, tender cabbage well, cut into narrow strips, and then into inch-long pieces. Let lie in iced water at least an hour before serving, then drain and dry it well, sprinkle lightly with salt, and stir it into a pint of cream that has been whipped very stiff. Turn and toss until thoroughly coated, and serve at once, with crackers and cheese.—Mrs. J. Dyre Moyer.

Corn Fritters

To the beaten yolks of 3 eggs add 1 pt. of green corn (grated or scraped), a little salt and 1 cupful milk. Add enough flour to form a good batter, with 1 tsp. Rumford baking powder. Beat very hard, then stir in the beaten whites, and drop the batter, by large spoonfuls, into hot lard, frying light brown on both sides.—Mrs. Edgar M. Davenport.

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Cole Slaw

Sprinkle 1 qt. of cut cabbage with ½ tsp. salt and 1 tblsp. sugar. Mix one beaten egg, ⅜ cup vinegar, ¼ oz. mustard and 1 tsp. cornstarch and cook until thick, then stir into cabbage well.—Mrs. Evan T. Kimbel.

Corn Pudding

Six ears of corn, grated, (or 1 can), 2 tblsps. flour, ½ tsp. Rumford baking powder, ½ tsp. salt, 1 tblsp. sugar, 3 eggs, (beat separately, and add whites last), large piece of butter. Add enough milk to make a thin batter, and bake until firm on top.—Mrs. W. S. Gilbert.

Baked Egg Plant

Parboil eggplant, cool and cut in half. Scoop out center, chop fine, and season with salt, pepper and butter. Add 1 egg and ½ cup bread crumbs, mix well, stuff into the shells, cover with crumbs, and bake ½ hr. Slice and serve hot.—Mrs. S. M. Whittaker.

Baked Onions

Boil medium-sized onions 15 minutes. Drain well, arrange in a buttered baking dish, sprinkle with salt and pepper, and pour over them this sauce:

Stir 2 tblsps. flour into 2 tblsps. heated, bubbling butter. Mix well. Add a cupful of heated milk gradually, and beat to a smooth cream. Season with salt and white pepper, and add a beaten egg. Top the dish with fine bread crumbs and bake, covered, 20 minutes, uncovering to brown.—Mrs. J. Dyre Moyer.

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THE POTATO

Dietitians disagree as to the food-value of the potato, but rightly or wrongly, it still remains the most-used of vegetables.

Despite this fact, however, all so-called "cooks" cannot properly present it, many dishes of even "plain-boiled," mashed or fried potatoes being unworthy of entertainment by self-respecting stomachs.

"Marion Harland"—long an authority on matters culinary—taught, in substance, the following A, B, C's of Potato Lore.

Parings should be thin; food-value, comeliness, and economy all demand it. The wise cook will also prepare more of the tubers than are immediately needed, thus saving not only next day's patience and fuel, but forehandedly providing the basis for many palatable "left-over" dishes.

Boiled Potatoes a la Harland

In the Skin or Peeled.—Drop uniform-sized potatoes in slightly salted, boiling water, and boil fast until a fork easily pierces the largest. Throw off water immediately, sprinkle well with salt, and set the pot, uncovered, at the back of range, for the potatoes to "dry off." If boiled in the skins, serve that way.

Mashed Potatoes a la Harland

Boil and mash thoroughly, and for at least 5 minutes, whip to a foamy cream with rich, hot milk and melted butter.

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French Fried Potatoes a la Harland

Fried potatoes should never be greasy. For "French frying," peel, cut in strips, and lay in iced-water 1 hr. Drain and dry thoroughly, and fry in deep fat, which has been brought to boiling heat gradually. Test fat before frying with a bit of the potato. If it rises to the top and browns almost immediately, the fat is right. Drain the potatoes in heated tissue paper, and serve hot.

French Fritters

Boil 6 large potatoes in salt water, and mash. Add 1 cup milk and 1 pt. flour, stir, and boil 5 min., covered. In a hot pan heat lard, (as for oysters or crullers,) and drop the mixture in by spoonfuls, first dipping the spoon in hot lard. Lay fritters on a platter after frying, and pour over them the frying lard to which a little onion and milk has been added.—PARIS COOKING SCHOOL. (By Mrs. A. Arenz).

Potato Balls

Rice 2 cups of hot boiled potatoes, and mix with 2 tblsps. butter, ½ cup grated cheese, 2 tblsps. milk and the yolks of 2 eggs. Season to taste and fry.—MRS. JOHN R. HOWARTH.

Duchess Potatoes

Boil 6 potatoes and put through sieve. Add 1 gill cream, yolks of 3 eggs, pepper, salt, parsley, and a little grated nutmeg. When smooth and well-mixed, form, by tablespoonfuls, into rounds, brush with beaten egg and brown lightly in oven.—MRS. HENRY J. EDSALL.

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Scalloped Potatoes

Place a layer, about 1½ inches deep, of sliced raw potatoes in a buttered pudding dish, and sprinkle with salt, pepper, parsley, and bits of butter, repeating this layer process till dish is full. Top with bread crumbs and bits of butter, and pour several cups of warm milk around sides, adding more while baking, if necessary, but always warm. Cover dish till done, then uncover to brown.—L. W. M.

Stuffed Potatoes

Bake 8 large potatoes. Cut off tops, and carefully scoop out insides, saving the skin "cups." Mash pulp smooth, add 2 tblsps. butter, 1 gill cream, 2 tsps. finely minced onion, 1 tsp. minced parsley, and salt and cayenne pepper to taste. Work smooth and fold in lightly the stiffened whites of 2 eggs. Place mixture in the skins, heaping high, and brown lightly in oven.—MRS. J. DYRE MOYER.

"Sunday Breakfast"

Dice 4 cold boiled potatoes and mix with 2 well beaten eggs and 3 tblsps. milk. Season, put in well-greased pan and fry golden brown. Fold like omelet, and serve on hot platter, garnished with bacon and parsley.—MRS. JOHN R. HOWARTH.

Sweet Potatoes, Candied

Parboil, peel, and quarter lengthwise. Place in baking dish and pour over them a mixture of table syrup and butter. Sprinkle lightly with flour, and well with granulated sugar. Bake brown.—MRS. JOHN R. HOWARTH.

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Candied Sweet Potatoes

Boil small sweet potatoes, peel and brown very slowly on the back of range, in a mixture of melted butter and about twice as much brown sugar.—Mrs. J. Dyre Moyer.

Sweet Potato Puff

Boil sweet potatoes, and set in moderate oven for 10 minutes to dry out. Mash 2 cupfuls and add 3 beaten eggs, 1 cup milk, 2 tblsps melted butter, and seasoning to taste. Beat hard and bake in greased dish. Nice with roast pork.—Contributed.

Rice Croquettes

Boil 1 cup rice dry, in 2 cups water, then add enough warm milk to cook it soft. Add a little salt, 2 tsps. sugar, and piece of butter. When cold, add a beaten egg, dip in bread crumbs and fry.—Mrs. W. R. Pugh.

Rice Croquettes

One large cup of rice, 1 cup milk, 1 cup water. Boil until tender, then add a little salt, 1 tsp. butter; simmer for ten minutes, then add 2 well-beaten eggs and grated rind of a lemon. Stir until thick; when cold, mould and fry in boiling fat.—Mrs. Henry J. Edsall.

Spanish Rice

Six tblsps. raw rice, 3 tblsps. chopped onion, 2 tblsps. butter, ½ green pepper, chopped, ¾ cup grated cheese, 1 cup boiling water, 2 cups stewed tomatoes, salt and pepper to taste. Mix well, and bake

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in buttered dish in moderate oven (about 1 hour) till tender. Stir often.—Mrs. A. W. Geiger.

Boiled Spinach

Boil in salted water ½ hr., drain thoroughly and chop fine. Melt 2 tblsps. butter, stir in 1 tblsp. flour smoothly, and add a pinch, each, of salt and sugar. Stir over fire a few minutes, add spinach, 1 cup stock or milk, and cook till dry. Add 1 tblsp. cream or milk to a beaten egg yolk, stir into spinach, heat well and serve in hot dish.—Mrs. Wm. E. Robinson.

Steamed Spinach

Wash thoroughly in several waters, allowing to soak in cold water for some time. Then shake, and with the moisture still clinging to it, put in a tightly-covered pot. Add no water—the moisture and juice are sufficient. Cook slowly till done, about 20 minutes, stirring well several times. Work a large lump of butter through, and add a little salt, if needed. This method of cooking retains all the nutritive qualities and valuable salts.—Mrs. J. Dyre Moyer.

Baked Tomatoes

Wash tomatoes and scoop out the seeds, at stem end. Cook 1 tblsp. finely-chopped onion in 4 tblsps. melted butter until tender, add ¼ cup water, and enough bread to thicken, and season with salt, pepper and sugar. Stuff this into the tomatoes, and bake tender in moderate oven. Retain their shape while cooking.—Mrs. Wm. E. Robinson.

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Baked Tomatoes

Cut the tops from large, firm tomatoes, and remove insides carefully, saving the outside "cup." Chop half the pulp and add as much minced boiled ham, and 2 tblsps. bread crumbs. Season to taste and place in the tomato cups, and dot with butter. Put in a pan with a little hot water or soup stock and bake until tender, covering at the first.—L. W. M.

Canned Tomatoes, Fried

Mix 1 pt. canned tomatoes, 2 tblsps. butter (melted), 1 tsp. salt, ¼ tsp. pepper, ½ tsp. sugar, and 1 cupful bread flour, (sifted with 1 tsp. Rumford baking powder). Fry by spoonfuls, some distance apart on a hot pan containing a little melted fat.—CONTRIBUTED.

Creamed Tomatoes

Cut firm tomatoes in thick slices and fry tender in butter. Add 1 tblsp. of flour to 1 tblsp. melted butter, and bring to bubbling-point, then add ½ pt. mixed cream and milk. Cook until thick, stirring constantly. Season the tomatoes with salt and pepper, and turn the sauce over them.—LETITIA ROBERTS.

Raw Tomatoes and Cucumbers

Carefully remove the pulp from firm tomatoes, chop, chill, and mix with ice-cold cucumber dice. Stuff into the cold tomato shells, and top with mayonnaise. Serve on crisp lettuce.—LETITIA ROBERTS.

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Raw Tomatoes With Whipped Cream

Pare large, smooth tomatoes carefully (never scald). Set on ice until chilled to the heart. When ready to serve, sprinkle lightly with salt and paprika, and heap with whipped cream. This makes a delicious summer entree. Warm buttered crackers and cream cheese make a fitting accompaniment.—Mrs. J. Dyre Moyer.

Scalloped Tomatoes

Drain ½ large can of tomatoes, (or the same amount of fresh), add 1 onion cut fine, 1 green pepper, if available, (chopped), and salt and pepper. Place in layers in a casserole, sprinkling each layer with cubes of stale bread (use 2 cups in all), and bits of butter. Bake in moderate oven ½ hour.—Leona V. Howard.

Stewed Tomatoes

Brown a little thinly-sliced onion in a spoonful of melted butter, add to a quart of peeled and sliced tomatoes, and cook fast about 20 minutes. (Tomatoes should be cooked in aluminum or agate pots,—never in tin.) Season with salt, pepper and sugar, and thicken with either a lump of butter rolled in flour, or fine, dry bread crumbs. Stew 5 minutes longer.—A. L. W.

Tomato Omelet

Soak a cupful of dry bread crumbs in 1 cup milk and stir into 5 beaten eggs. Add four tomatoes, peeled and chopped, season, and cook in 2 tblsps. of melted butter, until set. Serve at once, with tomato sauce.—Contributed.

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SALADS AND DRESSINGS

Chicken Salad

One pint each of cold chicken and celery, or half as much celery if not fond of it. French dressing or mayonnaise. Lettuce and the whites of four eggs, hard-boiled. Cut the chicken into dice. Scrape, wash and cut celery in small pieces. Mix with dressing and keep on ice until ready to serve. Arrange salad in dish, garnish with lettuce or celery leaves. On top place the whites of the eggs cut into rings and lay so as to form a chain.—MRS. GEO. NICE.

Crab Salad

To 2 qts. of crab meat and 6 hard boiled eggs add 3 large green peppers and 2 stalks of celery (both chopped fine), 2 onions, juice of 3 lemons, and 1 cup of olive oil. Cover with this mayonnaise—4 egg yolks beaten with olive oil to desired thickness, seasoned with salt and a dash of cayenne pepper.—EVA M. DUFFIELD.

"Entire Luncheon" Salad

On a bed of lettuce leaves, lay slices of cold cooked meat, tomatoes, cucumbers, sweet green peppers and apples. Garnish with water cress or parsley, olives and slices of hard-boiled egg, and top with mayonnaise dressing. Cooked string beans and beets—in fact, almost any cold cooked vegetable—may be included in this good hot-weather dish.—MRS. J. DYRE MOYER.

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Date and Cheese Salad

Take stones from dates and fill with cream cheese, moistened with milk to make thin paste.—Mrs. Harold S. Cassidy.

Fruit Salad

Cut pineapple, oranges, bananas, and white grapes in small pieces, mix well, and let stand 2 hrs.

Dressing—2 tblsps. sugar, ½ tsp. salt, 1 large tsp. cornstarch, 2 tblsps. butter, 1 egg, (beaten very light), ¾ cup cream. Boil till thick, and add ¼ cup lemon juice. When cold, and just before serving, fold in ¾ pt. of whipped cream. Serve on lettuce leaves.—Mrs. Wm. H. White, Jr.

Luncheon Salad

One envelope Knox Sparkling Gelatine, 1 cup cold water, 1½ cups boiling water, ½ cup lemon juice, ½ cup sugar, 3 tart apples, 1 cup celery, cut in small pieces, ½ cup pecan nut meats. Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

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Oyster Salad

Rub a salad bowl with an onion, and put in 1 doz. cooled fried oysters, cut in small pieces. Add 12 heaping tblsps. of diced celery. Make a dressing of 2 egg yolks, salt, paprika, mustard, sugar, 3 tblsps. of olive oil and ½ cup of whipped sour cream. Pour over the oysters and serve very cold.—MRS. GEORGE W. HELLINGS.

Oyster Salad

Wash and dry 1 pt. of oysters, add 2 cups of celery, and mix together with mayonnaise. Serve on lettuce leaves, and sprinkle with sliced peppers or pimentos.—MRS. DAVID J. NOLAN.

Perfection Salad

One envelope Knox Sparkling Gelatine, ½ cup cold water, ½ cup mild vinegar, 2 tablespoonfuls lemon juice, 2 cups boiling water, ½ cup sugar, 1 teaspoonful salt, 1 cup cabbage, finely shredded, 2 cups celery, cut in small pieces, 2 pimentos, cut in small pieces. Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimentos. A delicious accompaniment to cold sliced chicken or veal.

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Potato Salad

To 1 qt. of cold boiled potatoes, cut fine, add celery or celery seed, and a tiny bit of onion. Make a dressing of 2 eggs and 1 level tblsp. of flour, beaten together till smooth, 1 cup cream and milk mixed, 3 tblsps. sugar, 6 tblsps. vinegar, pinch of mustard, dissolved in vinegar, and salt and pepper to taste. Bring to a boil in double boiler, removing from the fire in a few seconds.—Mrs. Edward Carl.

Tomato and Celery Salad

Cook 2½ cupfuls of canned tomatoes, chopped onion, celery, and a little parsley for 15 minutes. Season to taste. Strain and add ¼ package of Knox's gelatine, softened in ¼ cup of water. Stir till gelatine is dissolved, then turn into mold. When formed and ready to serve, turn out, cut in cubes, and serve on lettuce leaves with mayonnaise and chopped celery.—Mrs. John R. Howarth.

Tomato and Cucumber Salad

Peel 6 ripe tomatoes, cut a slice from the top of each, and remove the seeds carefully. Peel 2 cucumbers, cut into dice, and season with salt and pepper. Set tomatoes and cucumbers on ice. Mix ½ tsp. salt, 1 tsp. flour, 1 tsp. mustard, and 2 tblsps. sugar, with 2 tblsps. butter, add 2 beaten egg yolks, ¾ cup of cream, and ¼ cup vinegar. Cook over hot water till mixture thickens. Strain if necessary and chill. When ready to serve mix ½ the dressing with the diced cucumbers, fill into the tomato cups, and top with a spoonful of the dressing. Sprinkle with a little chopped parsley, and serve on lettuce leaves.—L. W. M.

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Tuna Fish Salad

Chop 1 can of tuna fish, 1 tblsp. of onion and 2 tblsps. of green peppers very fine, and mix well. Add salt to taste and about ½ cup of mayonnaise. Serve on lettuce leaves, or stuff into ripe tomatoes.—MRS. A. B. STEVENSON.

Shrimp Salad

Boil 4 medium-sized potatoes, in the skin, peel and dice when cool, and add to washed and dried shrimps (a 15c can). Add a cupful of mayonnaise dressing, an onion diced, 2 stalks of diced celery, and 1 cupful of ripe olives, cut from the stones. Chill and serve garnished with slices of hardboiled egg, parsley, and a few whole olives.—MRS. HOWARD LEADBEATER.

French Dressing

Six tblsps. olive oil, 3 tblsps. vinegar, 2 saltsps. salt, and 1 of pepper. Mix well. Rub the inside of the salad bowl with a garlic clove before serving.—L. W. M.

Mayonnaise Dressing

Put a well-drained, cold egg yolk in a chilled bowl, add 1 tsp. lemon juice; stir well with silver fork. Add olive oil, a few drops at a time, stirring steadily. As dressing thickens, add oil more freely; use ½ pt. in all. Season with a dash of paprika, ½ tsp. salt, 1 saltsp. mustard, and 1 tblsp. vinegar.—Contributed.

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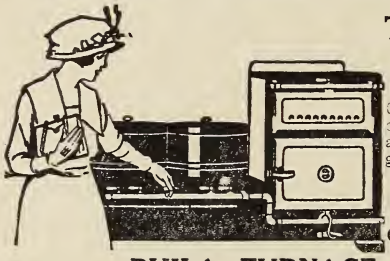

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Mayonnaise Dressing

Place a cold, fresh egg yolk in a bowl, add 1 tblsp. vinegar, 2 tsps. salt and 1 tsp. mustard, and mix briskly for a minute with a small wire whisk, then add olive oil, drop by drop, till a gill is used, stirring constantly. Four minutes after adding oil, add 1 small bunch of chopped parsley, 2 small garlic onions, grated, and the juice of ¼ lemon. Mix sharply for a minute, and keep on ice till used.—Mrs. C. R. Brumfield.

Boiled Dressing

One egg yolk, ½ cup water, ½ cup vinegar, ¼ tsp. salt, ½ tsp. mustard, ½ tsp. butter, 2 tblsps. flour and 2 tblsps. sugar. Cook all together until mixture clears, and also stiffens a little. This dressing will keep for weeks.—Mrs. John Michener.

Boiled Dressing

Mix 1 tblsp. salt, 1 tblsp. mustard, 1 tblsp. flour, 2 tblsps. sugar, and 1 cup of cream or milk, and bring to a boil. Beat 3 eggs, and add 1 cup of vinegar gradually, then add to the first mixture, and let come to a boil.—Mrs. F. L. Miller.

Boiled Dressing

Boil together 2 eggs, 1 tsp. salt, 1 tsp. sugar, 1 tsp. mustard, 1 large spoonful butter and ½ cup vinegar. Let stand till cold, and before using add ½ cup of cream.—Mrs. Raymond Crawford.

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Cream Dressing

Beat 3 eggs together, till very light; add 1 tsp. salt, pinch of red pepper, ½ saltsp. of mustard, mixed with a little water, and last, 4 tblsps. of rich, sweet cream.—Contributed.

Sour Cream Dressing

Beat together 1 egg, 1 teaspoon mustard, 1 teaspoon sugar, 1 teaspoon cornstarch; add ½ cup sour cream, and ½ cup vinegar, and boil in a double boiler three to five minutes. Salt to taste.—Mrs. Emma H. McCartney.

Sour Cream Dressing

Beat a cupful of rich, very cold sour cream hard for five minutes, adding, while beating, 1 tblsp. powdered sugar and ½ tsp. lemon juice. Delicious with thinly-sliced, chilled cucumbers.—Mrs. J. Dyre Moyer.

Fruit Salad Dressing

To 1 stiffly-beaten egg white add gradually 1 tblsp. lemon juice, 3 tblsps. orange juice, 3 heaping tblsps. sugar and a pinch of salt. Beat till creamy.—Mrs. John R. Howarth.

Peanut Butter Salad Dressing

One-half cup sour cream, 2 tblsps. Wilmar peanut butter, 2 tblsps. vinegar, 1 egg, ½ tblsp. sugar, ½ tblsp. salt, ¼ tblsp. mustard, ⅛ tspn. paprika. Mix and cook in a double boiler until thickened.

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Quick-Made Salad Dressing

Mash a large, fresh-boiled potato while hot, and add a heaping tsp. of butter. Mix 1 tsp. of sugar, ½ tsp. of salt, 1 tsp. of made mustard (or ½ tsp. of dry mustard), and 2 tblsps. of vinegar. Add to the mashed potato, with more vinegar or water as needed and garnish with slices of hard-boiled egg.—Mrs. Elizabeth S. Roessler.

Russian Salad Dressing

Mix 4 cups of mayonnaise with 2 cups of chili sauce and 1 small can of pimentos. Chop 3 tsps. of green peppers, ½ tsp. of onion and ½ tsp. of parsley very fine, and add.—Mrs. A. B. Stevenson.

Salad Dressing

Mix 1 egg (beaten well) ½ cup sugar, 1 tblsp. mustard (dry), 1 tsp. salt, 1 tblsp. flour, with a little cold water, to make a smooth paste. Beat with egg beater in a pint bowl; fill up bowl with ½ milk and ½ vinegar. Cook until thick; stir constantly to keep from burning. Thin with milk when ready for use. This is very economical, as it keeps until used.—Mrs. John S. Mason.

Salad Dressing

Mix a tblsp. of flour with butter the size of a walnut, add a beaten egg, 1 cup of water, 2 tsps. of sugar, 1 tsp. of salt, and a little pepper. Cook in a double boiler until of the desired consistency, adding ¼ cup of vinegar and a little mustard mixed with water, after the mixture comes to a boil.—Mrs. C. R. Ritchie.

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Salad Dressing

Mix 1 tsp. of salt and 6 tsps. of flour, both slightly heaped, with ½ tsp. of mustard, and 6 or more tsps. of sugar. Add enough cold water to make a thick batter, and 1 or 2 eggs. Stir the mixture into 1 cup of water and 1 cup of cider vinegar that has been brought to a boil, and cook about 5 minutes. Add either 1 tblsp. of butter, while hot, or add oil when mixture has cooled. Beat with an egg beater, and if too thick, add more vinegar and water.—Mrs. Elizabeth S. Roessler.

Thousand Island Salad Dressing

One-half cup olive oil, juice of ½ lemon, juice of ½ orange, 1 tsp. grated onion, 8 sliced olives, 1 tblsp. chopped parsley, ¼ tsp. salt, ¼ tsp. paprika, 1 tsp. Worcestershire sauce, ¼ tsp. mustard. Shake in glass jar, with close top, till smooth and slightly thickened.—Contributed.

Salad Dressing Without Oil

Beat 2 eggs light and add 2 tblsps. of vinegar, 1 tblsp. of water, a small pinch of salt, butter (size of an egg), and 1 tsp. of sugar. Cook over a slow fire till mixture thickens.—Mrs. Katherine Brown.

Salad Dressing

Mix 2 tblsps. flour, 2 tblsps. sugar, 1 tsp. mustard, and ½ tsp. salt. Add 1 egg, 2 cups milk, 1 cup vinegar and a lump of butter or olive oil. Boil in a double boiler until mixture thickens.—Mrs. Eva F. Stuckert.

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The following formula makes a good, plain pastry, the quantity being sufficient for 2 small crusts:—

Sift 1 cup of flour, ¼ tsp. Rumford baking powder and ½ tsp. of salt together well. Work in with a knife ⅓ cup of shortening. (Do not use the fingers, on account of their heat.) Add just enough cold water to hold the ingredients together,—do not knead. Turn out on a slightly-floured board, divide in 2 parts, and roll out lightly. Bake in a hot oven.

Good Pie Crust

Mix 3 cups of flour, ½ tsp. of Rumford baking powder and ½ tsp. salt with 1 cup of lard. Add just enough water to make ingredients stick together, and roll out. If making fruit pie, put the fruit in the oven to get hot while making the pastry, then place the fruit in a deeper pan than is ordinarily used, and cover with a top crust only.—Mrs. Elizabeth S. Roessler.

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Pie Crust

One cup lard, (generous,) ½ cup boiling water, 3 cups flour, ½ teaspoon salt. Pour boiling water over lard, stir until all lumps disappear, add salt and flour. Mix lightly (do not knead) and roll out.—MRS. GEORGE W. HELLINGS.

Good Meat-Pie Crust

Mix 3 cups of flour, 3 tsps. of Rumford baking powder, and ½ cup of lard with just enough milk or water to make rolling out possible, and bake in a hot oven.—MRS. ELIZABETH S. ROESSLER.

Aunt Sallie's Pie Crust

Two cups flour, 4 tblsps. lard, 2 tblsps. butter, ½ cup cold water, pinch of salt. Cut up lard and half of butter and mix with flour in a bowl. Add remainder of butter a little at a time while rolling out.—MRS. GEORGE NICE.

Puff Paste

Chop 6 oz. of cold butter into a half-pound of flour until like coarse powder. Wet with a small cupful of iced water, and stir to a paste. Roll out quickly and lightly several times on a chilled board, handling as little as possible. Set on ice for several hours before using, and bake in a hot oven.—L. W. M.

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Apple Sauce Pie, Creamed

Line a pie plate with a thinly-rolled crust of puff paste, sprinkle with flour, lay on a similar crust, and bake brown. Separate crusts, spread the lower with sweetened apple sauce, well-beaten and cover with whipped cream. Lay on the upper crust, and sprinkle with powdered sugar. A sweetened meringue may be substituted for the whipped cream, spreading it over the top crust only.—Contributed.

Banana Pie

Cook together 1 pt. milk, 1 tblsp. flour, 1 egg, ½ tsp. cornstarch, ½ cup sugar, and pour mixture over 1 or 2 bananas that have been laid in slices on a baked pie crust.—MRS. E. RHUMSYRE.

Butter Scotch Pie

One egg, ¾ cup brown sugar, 1 cup milk, 1 tblsp. cornstarch, butter the size of an egg. Flavor and boil all together.—MRS. RAYMOND CRAWFORD.

Camoflauge Cheese Pie

One can condensed milk, 4 eggs, juice and rind of 1½ lemons. Beat yolks of eggs, add milk, lemon, then fold in beaten whites of the eggs. Sprinkle a little nutmeg on top, pour in a baked crust and bake until set, a few minutes.—MRS. A. W. GEIGER.

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Chocolate Pie

Beat 3 eggs well with 4 tblsps. sugar, and add 2 cups scalding milk, gradually. Stir in ½ cup grated sweet chocolate, remove from fire, add 1 tsp. vanilla, and bake till "set", in rich puff paste.—Contributed.

Cottage Cheese Custard

Line a large pie plate with plain pastry, and fill with a custard made as follows: Rub 2 cups of cottage cheese until smooth, add 1 tblsp. of corn starch, 2 beaten eggs, a little salt, sugar to taste, and 1 large cupful of milk. Fill into the crust, sprinkle with cinnamon, and bake.—Mrs. B. Margerum.

Crumb Pie

Make crumbs by mixing 4 cups flour, 2 cups brown sugar and 1 cup shortening. Pour 1½ cups boiling water over 1 tsp. baking soda and stir into 1 cup of molasses. Half-fill a crust with the liquid, sprinkle with the crumbs and bake.—Mrs. Elizabeth Shadel.

Lemon Pie

One orange, 2 lemons, 3 eggs, 4 large tblsps. corn starch, butter (size of walnut), 1½ cups sugar. Mix and add boiling water, cooking continually until of a creamy consistency. Makes three pies.—Mabel C. Dennison.

Aunt Sallie's Lemon Pie

Make a paste of the juice and rind of one lemon, cup of sugar, butter the size of walnut; two yolks and the white of one egg (beat

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the white separately) and two heaping tsps. of cornstarch. Add cup of boiling water and cook until stiff. Put into a pie-crust, then cover with the second white of egg stiffly beaten with a tblsp. of sugar, and bake in moderate oven.—Mrs. George Nice.

Lemon Pie

Three lemons, (grated rind and juice), 3 small teacupfuls of granulated sugar, 6 egg yolks, well-beaten, 6 tsps. cracker crumbs, 6 tblsps. melted butter, ¾ cup of milk. Stir well as each ingredient is added. Beat the 6 egg whites very stiffly, and fold in carefully, last. Bake very slowly so that the pie will cook through before it browns.—A transplanted Southern Cook.

Lemon Pie

Boil 1 quart of milk or water, cup of sugar, 3 lemons, juice and grated rind; small piece of butter; yolks of 3 eggs; 3 tblsps. cornstarch. Bake with an undercrust. Make meringue of whites of eggs for top.—Mrs. H. R. Johnson.

Lemon Pie

Mix 4 tblsps. cornstarch with 3 cups sugar, add well-beaten yolks of 4 eggs, 4 cups cold water, and juice and grated rind of 3 lemons. Cook until clear, stirring continually. When cold place in a cold baked crust. Beat the 4 egg whites stiff, add flavoring and a little sugar, spread over pie, and brown in oven.—Mrs. A. B. Stevenson.

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Lemon Cake Pie

Sift 1 cup sugar, 2 tblsps. flour and pinch of salt together, melt butter size of an egg and add to the sugar, then juice of 1 large or two small lemons and grated rind. Add beaten yolks of 2 eggs, 1 cup milk and last of all 2 whites beaten stiff. Make pie crust very short and pour in filling. Bake 45 to 60 minutes in slow oven. Makes one large pie.—MRS. W. F. SEIBERT.

Lemon Cream Custard

The juice and grated rind of 2 lemons, 2 cups sugar, butter the size of a walnut, 4 eggs, ¾ cup flour, 1 qt. milk. Beat whites of eggs separately and add last. Bake in a moderate oven. Sufficient for 2 pies.—MRS. CHARLES BOYER.

Lemon Sponge Pie

Cream 1 full cup sugar with a lump of butter, the size of a walnut, add the yolks of 2 eggs, the grated rind and juice of 1 lemon, 1 tblsp. flour, and 1 cup of milk. Fold in the beaten whites of the eggs last, and bake in a moderate oven.—MRS. JOSEPH L. TRESSL.

Mock Cherry Pie

Mix 1 tblsp. corn starch with 2 tblsps. cold water, add 1 cup boiling water and boil 3 minutes. Add 2 cups cranberries cut in halves, and soaked in cold water 2 hours, ½ cup raisins, seeded and chopped, 1 cup sugar, 2 tsps. vanilla, pinch salt. This makes 1 two-crust pie.—MRS. CLARENCE ELY.

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First Part.—1 egg, 1 cup water, ½ cup molasses, ½ cup sugar. Beat together well, and pour into two unbaked crusts.

Second Part.—2 eggs, 2 cups sugar creamed with ½ cup butter, 1 cup sour milk, 1 tsp. soda, 1 tsp. cream of tartar, 3 cups flour. Mix well, drop by spoonfuls on the first mixture, and bake.—Mrs. J. Dyre Moyer.

Potato Pie

Two lb. mashed potatoes, ¼ lb. butter, 5 eggs, beaten separately, 1 qt. milk (boil), 2 cups sugar. Flavor with vanilla or nutmeg.—Mrs. Wm. H. White, Jr.

Potato Pie

Boil 10 large potatoes, mash and put through colander. Add ¼ lb. butter, 2 cups milk, 2½ cups sugar, 1 grated nutmeg, and 6 beaten eggs. Mix well. Bake with under crust only. Three pies.—Mrs. Eva F. Stuckert.

Sweet Potato Custard Pie

Cream 2 tblsps. butter with ½ cup of sugar, and stir in a well-beaten egg. Add ¾ cup of milk and 1½ cupfuls of boiled and mashed sweet potato, beating the mixture to a very light, smooth custard. Flavor with nutmeg to taste, turn into a crust and bake till a rich

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brown. The crust may be baked on the outside of the pie plate first, then the custard filled in and browned.—Contributed.

Sweet Potato Meringue

Beat the yolks of 3 eggs light, add a scant teacupful of sugar, 1 pt. of milk, a large cupful of mashed yellow sweet potatoes, and a little cinnamon. Put in a crust and bake. Beat the whites stiff, adding a tblsp. of powdered sugar; spread over the pie, and brown in the oven.—LETITIA ROBERTS.

Pumpkin Pie

Three cups well-cooked mashed pumpkin, 4 cups of milk, 2 cups granulated sugar, 1 tblsp. cornstarch, 3 eggs, tsp. of salt, cinnamon and nutmeg to taste. This will make 3 pies.—MRS. GEORGE NICE.

Pumpkin Pie

Mix 3 cups thick stewed and sieved pumpkin, 2 cups milk, 1 cup sugar, 1 saltspoon salt, 2 eggs, ½ tsp. cinnamon, pinch cloves, ½ a nutmeg grated. Line 2 pie plates as for custard pie and bake in a moderate oven.—MRS. EVA F. STUCKERT.

Raspberry Pie, Creamed

Fill a rich crust ¾ full of red raspberries. Sprinkle with granulated sugar, and add a top crust, rubbing the edges of both crusts with butter to prevent their sticking together. Thicken a cupful of hot milk with 1 tsp. cornstarch, wet with cold milk. Add 2 tblsps. sugar, remove from fire, and when cool, fold in the stiffened whites of 3 eggs.

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After the pie is baked and cold, remove the upper crust, and cover the berries with the creamed mixture. Replace the top crust, and sift with powdered sugar.—A. L. W.

Rhubarb Pie

Cut fine enough rhubarb for pie, add 1 cup sugar, 3 heaping tblsps. flour, 2 tblsps. molasses and a little nutmeg. Stir all together and let stand 10 minutes before putting in crust.—Mrs Marshall White.

Rhubarb and Raisin Pie

Cut peeled rhubarb into short pieces, pour boiling water over and let stand 10 min. Drain and put into a plain crust. Sprinkle with 1 cup sugar, ½ cup raisins, and small bits of butter. Add top crust and bake.—A Friend.

Savory Cheese Pie

Melt a small cupful of grated cheese and a small piece of butter in a cup of hot milk. Add 1 cup bread crumbs, 2 beaten eggs and a little salt. Bake till brown in a buttered pie plate.—A Friend.

"Shoo-Fly" Pie

Mix 1 cup of table syrup, 1 tsp. baking soda and 1 cup boiling water, cool, and fill into pie crusts. (This amount makes 3 large pies). Top with crumbs made of 3½ cups flour, ¾ cup lard, and 1 cup of brown sugar, and bake.—Letitia Roberts.

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Sour Cream Pie

Beat the yolks of 2 eggs, add 1 cup of sugar, ½ tblsp. corn starch and 1 cup sour cream. Cook in double boiler, add ½ cup of cleaned currants, and when thick, pour in a rich baked crust. Top with meringue made of the egg whites and sugar, brown in oven, and serve cold.—A. L. W.

Vinegar Pie

Mix 1 heaping tblsp. flour (wet with cold water), with 1 cupful vinegar, 1 tblsp. butter, and ⅔ cupful sugar, and stir over fire until melted. Add 1 cup cold water, and stir till thick. Pour into crusts, and bake 15 min. in hot oven. Make a meringue of 1 egg white and 2 tblsps. powdered sugar, spread thickly over pies, and brown lightly. —Contributed.

Whipped Cream Pie

Bake a rich pie crust, and when cool spread with a layer of currant or other jelly. Whip a cupful of cream, sweeten with powdered sugar, flavor with vanilla, and spread over the jelly. The pie may be varied by filling with whipped cream alone, or with blanched chopped almonds or other nuts added.—Mrs. J. Dyre Moyer.

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PUDDINGS

Batter Pudding

Into a double boiler put one cupful of milk, 1 heaping tblsp. butter and ½ cup flour. Beat while cooking until it leaves side of boiler, then remove from fire. Add 3 eggs, one at a time, beating batter well after each egg is added, then add a pinch of salt and beat again. Turn into a warm, well greased pudding dish and bake in a moderate oven about 35 minutes. Serve immediately with crushed fruit sauce.—M. A. H.

Old Fashioned Bread Pudding

Put in baking dish, 1 qt. milk, 3 eggs, ½ cup sugar, ¼ nutmeg (grated). Toast 5 slices of bread on 1 side, put on top of milk, with toasted side down. Put piece of butter size of walnut on each piece of bread, also sprinkle of sugar and nutmeg. Place dish in a pan of boiling water and bake in a hot oven until the custard is set, and bread a light brown.—Mrs. S. C. Morris.

Brown Betty

Place in a well greased baking pan alternating layers of diced stale bread and apples, peeled and sliced and seasoned with sugar and cinnamon. Have the top layer of apples. Pour over all a thin apple sauce sufficient to fill pan to ½ its depth. Bake in moderate oven for 45 minutes. Serve hot or cold with caramel sauce.

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Caramel Sauce

Cook ½ cup of brown sugar until very brown, then add one quart of water and bring to the boiling point. Thicken with corn starch dissolved in cold water. Sweeten to taste and flavor with lemon or vanilla.—Mrs. John R. Howarth.

Old Fashioned Brown Betty

Put a layer of bread crumbs into a well buttered baking dish. Into the crumbs put small bits of butter. Next, a layer of apples, cored and sliced, with sugar and nutmeg, or cinnamon. Repeat until dish is full. Add ½ cup of water. Bake in moderate oven. Serve with hard sauce.—Mrs. H. R. Johnson.

Butter Scotch Pudding

Soak a thick slice of bread in cold water for 15 min., then squeeze out the water, and crumble the bread. Cook ¾ cup of brown sugar with 1 tblsp. of butter till like candy, add a pint of scalded milk, the bread, and 2 well-beaten egg yolks. Flavor with 1 tsp. vanilla, and a pinch of salt. Stir well and bake slowly in a greased dish about 40 min. Top with a meringue made of the egg whites and 4 tblsps. of granulated sugar, and brown.—Letitia Roberts.

Caramel Custard Pudding

Beat 4 eggs light, add 1 qt. of scalded milk, 2 tblsps. sugar and 1 cup of sugar melted to a light brown. Bake in a moderate oven,

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setting the dish in a pan of water. Serve ice cold.—Mrs. P. J. Donnelly.

Cheese Pudding

Melt ½ lb. grated cheese in 1 pt. milk, add 4 or 6 rolled soda crackers and 1 beaten egg. Salt and pepper and bake on platter until brown.—Mrs. Elizabeth Shadel.

Cherry Pudding (Steamed)

Mix 1½ tblsps. butter, ½ tblsp. lard, 2 cups flour, pinch salt, and 2 tsps. Rumford baking powder with ¾ cup milk and a well beaten egg. Pour over cherries and steam 1½ hours. Serve with hard sauce.

Hard Sauce

Cream one cup pulverized sugar and ¼ cup butter, flavor and set on ice.—Mrs. W. S. Holt.

Chocolate Pudding

Melt 1½ squares chocolate, add 1½ tblsps. cornstarch and ¾ cup sugar, mixed. Stir until smooth. Add 2 cups hot milk, a little at a time, stirring constantly. Cook 25 minutes in double boiler; add beaten yolk of 1 egg and 1 tsp. vanilla. Pour into bake dish. Beat white of 1 egg until stiff, add 1 tblsp. sugar for meringue. Spread over pudding, and bake in a moderate oven until a delicate brown. Serve from a pyrex baking dish.—Mrs. George W. Hellings.

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Chocolate Pudding

Soak 3 cups bread crumbs in a little water, then squeeze most of water out, leaving sort of a paste. Add ¼ cake chocolate, melted, 1 egg and an extra yolk, well beaten, ½ pt. milk, and about ¼ tsp. Rumford baking powder. Bake till fairly firm, and serve hot with hard sauce.—MRS. A. B. STEVENSON.

Chocolate Boiled Rice Pudding

Dissolve ½ cupful of prepared chocolate in 2½ cupfuls of boiling water, add ¼ tsp. salt, ¼ tsp. ground cloves, ½ cupful raisins and 6 tblsps. of rice. Cook in a double boiler till rice is tender, and serve hot or cold with cream or vanilla sauce.—MRS. P. J. DONNELLY.

Chocolate Plum Pudding

One envelope Knox Sparkling Gelatine, ¾ cup cold water, 1 cup sugar, ½ tsp. vanilla, 1 cup seeded raisins, ½ cup dates or figs, if desired; ¼ cup sliced citron or nuts, as preferred, ½ cup currants, 1½ squares chocolate, 1 pint milk, pinch salt. Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

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Fruit Pudding

One tblsp. butter, creamed with ½ cup sugar, 1 egg, ½ cup milk, 1 cup of flour, 1 tsp. Rumford baking powder, mixed in usual batter manner. Half fill cups with any kind fresh or stewed fruits, pour batter on top, set in shallow pans of water, and bake. Delicious. Serves six.—MABEL C. DENNISON.

Fruit Pudding

Two cups of flour, 2 tsps. of Rumford baking powder, 2 tblsps. of shortening. Mix with milk as for pies, roll in one sheet and cover with fruit, then roll, as for jelly roll and cut in slices. Place in pudding pan, and cover with syrup, made from boiling one cup of sugar, with one cup of water. Bake a golden brown.—MRS. HOWARD LEADBEATER.

Lemon Meringue Pudding

Soak 2 cups bread crumbs in 1 qt. of milk, add 4 beaten egg yolks with ½ cup of butter and 1 cup sugar (rubbed to a cream), and juice of a large lemon with half the rind, grated. Bake in a buttered dish till firm and slightly browned, then top with a meringue made of the egg whites whipped stiff with 3 tblsps. of powdered sugar, and flavored with a little lemon juice. Brown meringue lightly, then sprinkle with powdered sugar. Serve cold.—MRS. P. J. DONNELLY.

Plum Pudding

One cup of brown sugar, ½ pound of butter, or ¼ pound butter and ¼ pound of chopped suet, 1¼ pounds of fruit, raisins or currants, 1½ cups milk, 2 cups flour, 2 tsps. Rumford baking powder.

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Prune Brown Betty

Fill a buttered pudding dish with alternating layers of buttered bread crumbs and cooked, unsweetened prunes that have been cooled and pitted. Sprinkle each prune layer with sugar. Have the top layer of crumbs, dotted with butter and a little cinnamon. Add the prune juice and bake, closely covered, in a slow oven about 40 min. Serve with hard sauce.—L. W. M.

Prune Pudding

Stone 1 lb. of stewed prunes, and chop fine. Beat the whites of 3 eggs stiff with 1 cup of sugar, and add the prunes, with 1 tsp. vanilla. Brown in the oven and serve hot or cold. A sauce can be made of the egg yolks, 1 pt. of milk, and 2 tblsps. of corn starch. Flavor with vanilla.—Mrs. P. J. Donnelly.

Prune Souffle (Delicious)

Stone 18 large stewed prunes, chop fine, and beat them into a meringue made of the whites of 8 eggs and 7 tblsps. of powdered sugar. Bake in a greased dish for 20 minutes. Serve immediately with whipped cream.—L. W. M.

Queen of Puddings

Rub 1 tblsp. of butter into a cup of sugar, add the well-beaten yolks of 5 eggs, 2 cups fine dry bread crumbs that have been soaked in 1 qt. of milk, and 1 tblsp. of vanilla or lemon flavoring. Bake until

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firm in a large, buttered dish (about ⅔ full) then spread with ½ cup of jelly or jam, and cover with a meringue made of the egg whites and ½ cup of sugar, and brown lightly. Eat cold with cream. —Mrs. P. J. Donnelly.

Refrigerator Pudding

Three-quarters lb. lady fingers, 4 tblsps. powdered sugar, ½ lb. sweet chocolate, 5 eggs, 4 tblsps. boiling water. Melt chocolate in top of double boiler; add boiling water and sugar. Work lumps out. Add yolks of eggs, cool; add beaten whites. Line deep pan with wax paper. Alternate split lady fingers and chocolate mixture; make last layer of lady fingers.—Mrs. A. W. Geiger.

Rice Pudding

To 1 pt. of milk add 1 tblsp. of rice. Sweeten, add a pinch of salt, bake in a moderate oven, until it thickens like fresh cream. Cool and serve.—Mrs. George W. Hellings.

Steamed Suet Pudding (Fine)

Three-quarters cup of chopped beef suet; one cup currants or seedless raisins; one cup bread crumbs, one cup flour; one cup milk; one cup sugar; one tblsp. cinnamon; one tblsp. Rumford baking powder. Mix well, put milk and powder in last. Put in a well greased kettle with lid that overlaps. A five pound kettle is fine. Have larger boiler about one-third or one-half full of boiling water.

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Place kettle in and let it keep boiling three or four hours. Turn out on plate. It looks like cake.

SAUCE.—Bring 1 pint milk to a boil, add sugar, then 1 tblsp. cornstarch. Cool and add vanilla, or any desired flavoring.—MRS. H. R. JOHNSON.

Steamed Pudding

One-half cup molasses, 1 tblsp. melted butter, 1¾ cups of flour, 1 cup of milk, ½ tsp. baking soda, 1 cup of chopped raisins, ½ tsp. of salt. Boil steadily three hours. Serve with whipped cream.—MRS. JOHN F. W.

Suet Pudding

Shred and chop 1 cup of suet very fine. Add 1 cup molasses, and 1 cup of milk and mix well. Add 3 cups of flour, ½ tsp. salt and 1 tsp. cinnamon. Beat vigorously for two minutes, then add 1 cup of seeded raisins, well floured, and 1 tsp. Rumford baking powder. Turn into two well-greased kettles with closely-fitting lids. (Small lard cans are very good for this, or a pudding bag.) Keep boiling about 4 hours, and serve hot with hard sauce.—A Friend.

Summer Squash Pudding

Stew the squash, drain, and strain out seeds. Measure and add 1 cup sugar, ½ tsp. mace and a little salt to each pint, and mix slowly with 1 qt. of boiling milk. When quite cold, add 5 well-beaten egg yolks, and 1 cup thick cream. Bake in a moderate oven till firm, then top with a meringue of 3 egg whites beaten stiff with a cup of fine macaroon crumbs. Brown and eat cold.—Contributed.

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Wash as many apples as needed, remove core and fill with sugar. Place in baking pan, add enough water in bottom of pan to cover it, and bake until done. Make meringue, put on top, brown, cool, and serve with cream. Add lemon juice to meringue if desired.—Mrs. William E. Robinson.

Banana Fritters

Whip 3 eggs very light and beat into them a cupful of rich milk and a cupful of flour that has been well-sifted with a tsp. of Rumford baking powder and a saltsp. of salt. Add six bananas (thinly sliced), mix well, and drop by spoonfuls into deep, boiling fat. When golden-brown, drain on tissue-paper, sprinkle with powdered sugar and serve hot.—Mrs. J. Dyre Moyer.

Banbury Tarts

Make puff paste and cut into six-inch squares. In the center of each put a great spoonful of raspberry, currant or other good tart jam. Pinch the edges of the squares tightly together, and drop carefully into a pot of deep, boiling fat. Fry quickly to a delicate brown, and drain on tissue paper.—Mrs. J. Dyre Moyer.

Berry Frappé

Dissolve 1 package of Knox's gelatine in a little cold water. Add 1 cup boiling water, 1 cup of juice from crushed berries and ½ cup sugar. Just as mixture begins to thicken, beat till light with egg

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beater. Add 1 pt. whipped cream, and beat again till thick. Serve very cold in frappe glasses, over sweetened and crushed berries.—MRS. HOWARD LEADBEATER.

Cherry Sponge

One-half envelope Knox gelatine, ½ cup cold water, 1 tblsp. lemon juice, 1 cup cherry juice, 1½ cup canned cherries, ½ cup sugar, whites of 2 eggs. Soak gelatine in cold water 5 minutes. Dissolve in hot cherry juice. When mixture begins to set, add whites of eggs beaten stiff. Serve with whipped cream or custard sauce made as follows:

One cup milk, 2 egg yolks, ⅙ cup sugar, ⅛ tsp. salt, ¼ tsp. vanilla. Scald milk in double boiler, mix eggs, sugar and salt; add to milk. Cook for a few minutes. Add vanilla when cool.—MRS. A. W. GEIGER.

Coffee Gelatine

Soak 1 box Knox's gelatine in 1 pt. cold water 1 hour. Add 1 quart of boiling water and stir till gelatine is dissolved. Add ½ lb. sugar, 2 lemons (juice and grated peel), and 1 cup of strong, black coffee. Bring to a brisk boil and strain through cheese cloth. Pour into molds. Serve with plain cream or whipped cream.—MRS. P. J. DONNELLY.

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Cream Puffs

One cup flour, ¼ tsp. salt, 1 cup boiling water, ½ cup lard, 4 eggs. Add the salt and lard to water, and boil; add flour all at once, stirring continually until the mixture leaves the side of the pan. Remove from the fire and add the beaten eggs, beating continually. Drop by spoonful about 2 inches apart. Bake in a moderate oven. Fill with cornstarch or preserves.—Mrs. Raymond Crawford.

Lemon Custard

Bring a pint of water to the boiling point and add ½ cup of sugar, 1 tsp. of butter and a pinch of salt. Grate half a lemon and squeeze the juice from it. Add the rind to the boiling water and stir in two tblsps. of cornstarch mixed in a little cold water. Add yolk of egg; cook over hot water for fifteen minutes, then add the juice of the lemon. Pour in individual dishes and top with meringue made from the white of egg and 2 tblsps. of granulated sugar, flavored with lemon. Brown delicately and serve very cold.—Mrs. John R. Howarth.

Lemon Sponge or Snow Pudding

One-half envelope Knox Sparkling Gelatine, ¼ cup cold water, 1 cup boiling water, ¾ cup sugar, ¼ cup lemon juice, whites of 2 eggs. Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of one lemon, strain, and set

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aside; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half the mixture red.

Maple Sponge

One envelope Knox Sparkling Gelatine, 1½ cups cold water, 2 cups brown or maple sugar, ½ cup hot water, whites of 2 eggs, 1 cup chopped nut meats. Soak gelatine in cold water five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

Nut Frappé

One-half envelope Knox Sparkling Gelatine, ¼ cup cold water, ½ cup sugar, 1 cup cooked pineapple and strawberries, 1 cup cream, ¾ cup milk, white of one egg, 1 cup chopped nuts. Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream, milk, and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts. Serve ice cold in sherbet glasses.

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One pint of flour, 1 tsp. of Rumford baking powder, lump of butter or lard size of small egg, pinch of salt. Mix thoroughly, then add milk or water to make a thick dough. Divide into six parts and roll into three-inch strips. Lay thinly sliced peaches on the dough, sweeten with sugar, and roll as you would a cinnamon bun. Place in a deep pan and add enough hot water to half cover dumplings. Place a small piece of butter with sugar and cinnamon on top of each dumpling and bake ½ hour. Eat with hard sauce, fruit sauce or cream.—Mrs. Emma H. McCartney.

Strawberries and Cake

One dozen large berries crushed and sweetened; cake cut in half; the whites of two eggs; four tblsps. of sugar beaten stiff. Layer of cake, layer of egg, layer of berries. Repeat and garnish with large whole berries.—Mrs. John Michener.

Strawberry Shortcake

Two cups flour, ½ cup sugar, 2 heaping tsps. Rumford baking powder, ½ teaspoonful salt, 2 tblsps. shortening, ½ to ¾ cup water or milk. Sift dry ingredients together and rub in shortening. Add sufficient milk or water (water makes a shorter and more tender cake) to make soft dough. Spread in pans and bake 15 or 20 minutes in a medium oven, or until slightly brown. Let cake become cold then

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spread with following icing: 1 tblsp. butter, 1 cup sugar, ¼ cup milk. Boil together until it forms a soft ball in water, without making the water look milky. Remove from fire and add heaping tablespoonful of marshmallow whip. Beat until it thickens, flavor as desired and spread on the cake. Mash slightly, sufficient strawberries to place between layers of cake, and spread on the icing. Put layers together. Place whole or halved strawberries on top of the cake. This may be served with milk or cream if desired.—ELSIE M. SEIBERT.

Strawberry Short Cake

One cup sugar, ¼ cup butter, 2 eggs, well-beaten, 1 cup milk, 2 cups flour, 2½ tspns. Rumford baking powder, ½ tspn. salt, 1 tspn. vanilla. Bake in layers. Beat white of egg until stiff, add 2 tblsps. sugar, place strawberries on layers of cake and place icing on top of berries. Serve with fresh cream.—MRS. GEORGE W. HELLINGS.

Strawberry Mousse

Cook 1 pt. water with 1 pt. sugar till it threads, then add 6 stiffly-beaten egg whites, whipping continually. Add ⅔ pt. strawberry (or other fruit) juice, and beat till cold. Pack in ice and salt 5 hrs. If desired, add 1 pt. whipped cream, and use only 3 egg whites.—Contributed.

Tapioca Jelly

Soak ½ cup tapioca in 1 cup cold water over night. Dissolve 1 tblsp. granulated sugar in 1 pt. boiling water (in double boiler), add the tapioca, and cook till clear. Take from fire, and add 2 tsps. lemon juice. Dip glasses in cold water, fill with jelly, and set where cold to form. Serve very cold with sweetened cream.—Contributed.

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CAKES AND ICINGS

Apple Sauce Cake

Two cups sugar, 2 cups applesauce, 4 cups flour, 1 lb. raisins, 2 tblsps. lard, 1 tspn. baking soda. Does not require all the flour sometimes, but have batter stiff.—Mrs. Clarence Ely.

Apple Sauce Cake

One cup of sweetened applesauce, 1 cup butter, 1 cup chopped raisins, 1 cup sugar, 1 tspn. baking soda, a pinch of salt, spices if desired. Cream butter and sugar, beat thoroughly while mixing with the applesauce, in which the soda has been dissolved. Add raisins, and last stir in 1 pt. of flour.—Mrs. Addie Erwin.

Betsy Ross Cake

Into 1 cup of mixed butter and lard stir 2 cups sugar until creamy. Add 3 eggs and mix well. Sift 3 cups flour with 3 tsps. Rumford baking powder and pinch of salt, and add, with 1 cup milk and 2 tsps vanilla. Bake in layers. Use any filling or icing.—Mrs. Silas C. Morris.

Billy Sunday Cake

One cup sugar, ½ cup butter, yolk of 1 egg, 1 cup milk. Beat slowly. Add 2 cups flour, 2 tspns. Rumford baking powder, pinch salt, 2 tspns. cocoa and flavoring to taste.—Mrs. Addie Erwin.

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Black Cake

Two cups of brown sugar; half cup of butter or lard; one cup milk; one cup grated chocolate, or five tablespoons of cocoa; three eggs; one teaspoon of soda and two cups of flour.—MRS. H. R. JOHNSON.

Breakfast Cake

One tblspn. butter, 1 cup sugar, 1 egg, 1 cup milk, 2 tspns. Rumford baking powder, 2 cups flour, ¼ tspn. salt.

For Top: 2 tblspns. flour, 3 tblspns. sugar, 1 small piece butter, and enough cinnamon to darken mixture.—MRS. E. BUEHLER.

Breakfast Cake

Mix 1 cup sugar, butter the size of an egg, 1 well-beaten egg, 1 cup milk, 2 cups flour, sifted, 3 tspns. Rumford baking powder. Put in a square pan greased with butter. Thoroughly mix 1 tblsp. sugar and 1 tsp. cinnamon, place on top of cake and bake in an even-heated oven.—MRS. GEORGE W. HELLINGS.

Breakfast Cake

Beat together 1 cup sugar, 1 teaspoon shortening, 1 egg, 1 cup milk, 2 cups flour, 2 teaspoons Rumford baking powder, 1 teaspoon vanilla.

Crumbs: ¼ cup flour, ¼ cup sugar, piece butter, flavor with cinnamon.—MRS. W. R. PUGH.

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Butter Cake—Layer or Loaf

Three-quarters cup butter, 2 cups sugar, 4 beaten eggs, 1 cup milk, 2½ cups flour, 2½ tspns. Rumford baking powder, 1 tspn. flavoring.—Mrs. Lina Paxson.

Can't-Fail Cake

Cream a half cup of butter and work into it two cups of sugar; sift two and a half cups flour with two small teaspoons Rumford's baking powder. Add some of the flour to the butter and sugar, then add cup sweet milk, alternately with balance of flour. Beat manfully all the while. Then fold in well the beaten whites of eight eggs and a scant teaspoon of vanilla. Bake forty minutes.—Mrs. Geo. Nice.

Chocolate Cake

One and one-half cups brown sugar, ½ cup butter, 1 egg, 1 cup sour milk, 1 tspn. baking soda, dissolved in boiling water, 4 tspns. cocoa, 2½ cups of flour. Bake in 1 loaf.—Mrs. Wm H. White, Jr.

Chocolate Loaf Cake

Take 1 cup of brown sugar, ½ cup butter, ½ cup of sour milk, 2 eggs, 1 tspn. of soda, 1 tspn. vanilla and 2 cups flour. Mix well. Put in a pan ½ cup of grated chocolate, ½ cup brown sugar and ½ cup sweet milk. Boil this and pour into the cake boiling hot. Mix well and bake slowly.

Icing: Take 2 cups of granulated sugar, 6 tblspns. of boiling water, 2 tblspns. of vinegar or lemon juice. Boil together 8 minutes and pour slowly over the well beaten whites of 2 eggs. Beat until cool and flavor to taste.—Mrs. A. B. Allen.

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Solid Chocolate Cake

Two cups brown sugar, ½ cup butter, 3 eggs, ½ cup sour milk, 4 squares unsweetened chocolate, 2 cups sifted flour, 1 tspn. Rumford baking powder, 1 tspn. baking soda, white of one egg, beaten stiff. Cream sugar and butter; add yolks of eggs and milk. Melt chocolate in one-half cup boiling water, and cool. Add to the other ingredients. Stir in flour, baking powder, soda and white of egg and ½tspn. vanilla. Cover with this icing. 1½ cups sugar, ¼ cup water; boil until it will thread. Beat into the well beaten whites of eggs and add ¼ teaspoon vanilla.—Mrs. Elizabeth Shadel.

Chocolate Cake Without Eggs

Cream ¼ cup butter and 1 cup powdered sugar. Add ¾ cup milk, alternately with 1½ cups flour sifted with 1½ tsps. Rumford baking powder. Beat well, and add ¼ cake unsweetened chocolate, melted over hot water. Bake in 2 buttered layer pans in a moderate oven, and put together with chocolate icing. Should be eaten same day.—Contributed.

Citron Cake

Cream 1 cup butter with 3 cups powdered sugar and add 1 cup milk. Add 4 cups prepared flour, alternately with ten stiffly-beaten egg whites. Use less flour, if too stiff. Flavor with rose-water, and stir in 2 cups shredded citron, well dredged with flour. Bake 2 hrs. in a moderately hot oven.—Contributed.

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Cocoanut Cake

One-half cup butter, 1 cup milk, 2 cups sugar, 4 eggs (reserve whites of 2 for icing), 3½ cups flour, 2 tspns. Rumford baking powder.

Between Layers—Grate 1 cocoanut, and reserve about 1 cupful for top and side. To the remainder add 2 large spoonfuls of the cocoanut milk, piece of butter size of walnut and 1 cup sugar. Put all together in a shallow pan and let come to a boil. Spread between layers after they are cool.—Mrs. Charles Boyer.

Cocoanut Layer Cake

One and one-quarter cups granulated sugar, ½ cup butter, ¾ cup cocoanut milk or milk, 3 eggs, 1 tspn. vanilla, 2 cups flour, sifted, 2 level tspns. Rumford baking powder. Bake in layers and ice with cocoanut icing.—Mrs. George W. Hellings.

Coffee Cake

One egg, ½ cup sugar, lump of lard, 1 cup raisins, pinch salt, ½ cup molasses, 1 cup coffee, 1 tspn, baking soda dissolved in the coffee while hot. Flour to stiffen.—Mrs. Addie Erwin.

Cottage Cake

Two eggs, 1½ cups sugar, ¼ cup butter, 1 cup sweet milk, 1½ cups flour, 1½ tspn. Rumford baking powder, flavoring.—Mrs. Addie Erwin.

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Crumb Cake

Two and one-half cups flour, 1½ cups brown sugar, ½ cup butter. Mix together the same as pie crust. Take out one cup of crumbs, then add one cup of sour milk and one tspn. baking soda. Put in greased meat pan. Sprinkle the crumbs over the top and bake in a moderate oven.—MRS. ELIZABETH SHADEL.

Delicious Cake

One cup butter, 2 cups sugar, 3 eggs, 1 cup milk, 3 cups flour. Cream sugar, butter and yolks of eggs together and add milk. Mix 2 teaspoons of Rumford Baking Powder with the flour and beat well. Fold in beaten whites of eggs last. This makes three layer cake—any icing desired may be used.—MRS. EMMA MCCARTNEY.

Delicious X-mas Cake

Cream together 1 cup brown sugar and ½ cup butter. Add 2 well-beaten eggs and beat mixture thoroughly. Sift 2 cups flour with 3 tsps. Rumford baking powder, and add the greater part of it to the batter, alternately with 1 cup of milk. Add ½ cup of finely-cut citron and ½ cup seedless raisins (both well dregged), and ½ cup shell-bark meats. If needed, add remaining flour, and flavor with 1 tsp. each of almond and vanilla. Bake in slow oven. Ice with boiled icing into which 1 tblsp. of grated orange peel has been stirred.—MABEL C. DENNISON.

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Devil Cake

Mix, in the order given, 1 cup sugar, 1 tblsp. butter, 3 egg yolks, ½ cup milk, containing a pinch of salt, 1 tsp. vanilla, and the beaten whites. Boil ½ cup of milk, 1 cup chocolate, and 1 cup of sugar, until chocolate is dissolved, and add to first mixture. Work in 2½ cups flour with 1 tsp. of baking soda, and bake in 3 layers.—Mrs. Eva F. Stuckert.

Devil Cake

One lb. brown sugar, ½ cup lard, 1 egg, 1 cup milk, 2½ cups flour, ½ cup cocoa, 1 tspn. soda in 1 tblsp. hot coffee, and vanilla.

Icing: 1 lb. confectioner's sugar, 2 large tablespoons cocoa, large piece of butter melted in 1 tblsp. hot coffee and vanilla.—A. C. Kimbel.

Devil's Cake

Two cups sugar, ½ cup butter or lard, 2 egg yolks, ½ cup cocoa dissolved in ½ cup hot water, ½ cup rich thick milk, 1 tspn. baking soda mixed in a little boiling water, 2½ cups flour. Stir in the beaten whites of the eggs last.—Mrs. Addie Erwin.

Devil's Food

One and one-half cups sugar, 3 tblspns. butter, 2 ounces melted chocolate, 3 eggs, 1 cup milk (slightly warmed), 1½ cups sifted flour, 2 tspns. Rumford baking powder. Beat sugar and butter to a cream. Drop eggs in, one at a time, whole. Beat until smooth. Bake in layers; ice with boiled icing.

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Boiled Icing

One cup granulated sugar, ¼ cup water, white of 1 egg. Boil sugar and water until it will run to a string when dropped from the spoon. Beat white of egg until stiff, and into it beat the syrup. Flavor with vanilla and beat until cold and smooth.—MRS. GEORGE W. HELLINGS.

Devil's Food

Two cups of sugar creamed with a half cup of butter; add two well-beaten eggs; half cup sour milk with small teaspoon soda dissolved in it; two teaspoons of vanilla; two and two-thirds cups of flour. Stir half cup of chocolate and a half cup boiling water into a paste, cool and pour into the batter. Bake in moderate oven.—MRS. GEO. NICE.

Devil's Food

Part One: 1 cup of brown sugar, ½ cup of butter, 1 cup of sweet milk, yolks of 2 eggs.

Part Two: 1 cup of brown sugar, 1 scant cup of grated chocolate, ½ cup of sweet milk. Melt on back of stove (not boil), cool; stir in first mixture and add 2 cups flour, 1 tsp. baking soda, and the egg whites.

Caramel Icing

One and one-half cups of brown sugar, ⅔ cup of sweet cream, butter the size of an egg. Boil until it can be formed in ball, when

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dropped in cold water. Beat well after boiling.—Mrs. Edgar M. Davenport.

Devil's Food

One-third cup sugar, ½ cup cocoa, ½ cup milk. Put on the stove to melt (do not let boil), and when cool, add to the following: 1 cup sugar ½ cup butter, ½ cup sweet milk, 3 eggs, 1 teaspoonful soda, 2 cups flour, flavoring (vanilla) to taste. Bake in loaf or layers—as desired.—Mrs. W. F. Seibert.

Cheap Devil's Food

One cup sugar, 2 cups flour, 3 tblsps. cocoa, ½ tsp. salt. Mix the above ingredients, rub in 2 tblsps. lard (as for pie crust). Add 1 cup sour milk, 1 tsp. soda dissolved in a little hot water, and bake. —Mrs. W. F. Seibert.

Diamond Cake

One-half cup butter, 1 cup sugar, ½ cup milk, 2 cups sifted flour, 3 level tspns. Rumford baking powder, grated rind of 1 lemon, 3 eggs (whites beaten separately).—Mrs. E. Rhumsyre.

Dover Cake

Six eggs, ½ pound butter, 1 cup milk, 1 pound sugar, 1 pound flour, 4 tsps. Rumford baking powder.—Mrs. Elmira Quigley.

Eggless, Butterless, Milkless Cake

One tblspn. lard, ½ pkg. raisins, ½ cup cold water, 1 cup sugar, 1 pinch of salt, 2 cups flour, 1 tspn. nutmeg, 1 tspn. cinnamon, 1 tspn. baking soda dissolved in hot water. Stew the raisins in the water

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and add the other ingredients. Bake in slow oven.—Mrs. David J. Nolan.

Feather Cake

add 1 cup milk

Two cups sugar, ½ cup butter, 3 eggs, yolks and whites beaten separately, 3 cups flour, 2 tspns. Rumford baking powder, flavoring. Bake in jelly tins.—Mrs. Wm. H. White, Jr.

Orange Feather Cake

One-quarter cup butter, 1 cup sugar, 2 eggs beaten very light, grated rind of 1 orange, ½ cup milk, 1½ cups sifted flour, 1 heaping tspn. Rumford baking powder.—Mrs. E. Rhumsyre.

Fruit Cake

One and one-half cups mince meat, 4 cups flour, ¾ cup sugar, 3 eggs, ¼ cup butter, ¾ cup milk, 1 cup boiling water, 1 tspn. cinnamon, ½ tspn. nutmeg, 1 tspn. vanilla, 1 level tblspn baking soda. Pour the cup of boiling water over the soda; allow it to get cold. Cream sugar and butter. Add the eggs well beaten, milk, soda, meat, flavoring, and last, the sifted flour. This makes a delicious layer cake or gems; white icing.

Filling: One cup boiling water, juice of lemon, 1 tsp. butter, ½ cup sugar, 1½ tspn. corn starch, 12 English Walnuts. Cut fine. —Mrs. George Howard.

Food for Angels

Mix 2 scant cupfuls flour and 1½ teaspoons of Rumford baking powder. Cream ½ cup butter and 1 cup sugar; add 1½ cups milk and the flour alternately, then ½ teaspoon vanilla, and beaten whites

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of four eggs. Bake in three layer tins in hot oven. To boiled icing add ½ cup mashed banana for filling, and dust with powdered sugar. —Mrs. John R. Howarth.

Fruit Cake

One cup sugar, 1 cup water, 2 cups raisins, ⅓ cup lard, 2 tspns. cinnamon, 1 tspn. cloves, ¼ tspn. nutmeg. Boil 3 minutes. When cold add 1 tspn. baking soda and 1¾ cups flour.—Mrs. Addie Erwin.

Delicious Fruit Cake

One cup butter. 4 eggs, 3 cups flour, 1 cup currants, 1 cup figs, 1 cup almonds and walnuts mixed, 1 cup raisins, 1 cup citron, 2 cups sugar, 1 cup milk, 1½ tspns. Rumford baking powder. Cream butter and sugar and add well-beaten eggs. Add milk alternately with flour, baking powder and ½ tspn. salt sifted together. Chop fruit and nuts and dredge with flour; mix together. Bake in moderate oven 1½ hours.—Mrs. William Blythe.

Ginger Cake

Mix ½ cup brown sugar, ½ cup baking molasses, ⅓ cup shortening. Add ½ cup sour cream or milk, 1 tspn. soda (dissolved in a little hot water), 1 tspn. cinnamon, 1 tspn ginger, and 2 cups flour. Beat well and pour into buttered pan; bake in slow oven.—Phoebe E. McCartney.

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Ginger Bread

Half pound of butter; half pound sugar; three pints flour; six eggs; one pint N. O. molasses; two tablespoons ginger; one teaspoon cinnamon; one pint sour milk; one teaspoon soda. Beat butter to a cream; add sugar; then the beaten eggs and soda dissolved in a tablespoonful of boiling water. Add nutmeg to taste; beat all together until smooth. Bake slowly forty-five minutes.—MRS. GEO. NICE.

Ginger Bread

Beat 3 eggs, 1 cup butter and 2 cups sugar together. Dissolve ½ tsp. baking soda in 1½ cups thick milk, and add. Then add 1 tblsp. ginger, 1 cup molasses, and 4 cups flour.—MRS. A. B. STEVENSON.

Ice Cream Cake

One-half cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 tspn. Rumford baking powder, whites 4 eggs, vanilla. Follow recipe for mixing any butter cake, putting whites of eggs in last. Bake in layers and ice with ice cream frosting.

Ice Cream Frosting

One cup sugar, 3 tblsps. hot water, white of 1 egg, ¼ tspn. vanilla. Make a syrup of the sugar and water, boiling until it threads. Pour syrup on beaten white of egg, beating constantly until of right consistency to spread. Add vanilla.—MRS. EVA F. STUCKERT.

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Ice Cream Cake

One-quarter cup butter, 1 cup sugar, 2 eggs (save whites for icing), ½ cup milk, 1¼ cups flour, ¼ cup cornstarch, ½ tsp. vanilla, 2 level tsps. Rumford baking powder.—MRS. W. S. HOLT.

Jelly Cake—Rolled

Beat 4 eggs, without separating, until very light; add 1 cup of powdered sugar and beat again; stir in one cup of sifted flour; turn into a greased baking pan and bake ten minutes in a quick oven; turn out on a cloth; break the edges with a knife handle. Spread thickly with jelly and roll up.—MRS. ELMIRA QUIGLEY.

June Birthday Cake

Three eggs, 1 cup sugar, ¼ teaspoon salt, ⅓ cup hot water, juice and rind of ½ lemon, 1 cup flour, 1½ teaspoons Rumford baking powder.—MRS. JOHN R. HOWARTH.

Lady Cake

One and one-quarter cup sugar; half cup butter; half cup milk; half teaspoon almond extract; two cups of flour; one and half teaspoons Rumford baking powder; whites of three eggs.

Cream sugar and butter; add milk and well-beaten whites of eggs. Add flour and baking powder, sifted together. Lastly add flavoring. This makes a two layer cake. Put together with boiled icing made of one cup of sugar and a half cup water boiled until it spins a thread. Then add to the stiffly beaten white of one egg and a quarter teaspoon of almond extract.—MRS. JOHN MICHENER.

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Layer Cake

Cream ½ cup of butter, or substitute, with 1 cup of sugar. Beat the yolks of 3 or 4 eggs separately until very light, add ½ cup of sugar, and beat again. Combine the two mixtures. Sift 3 cups of flour with 3 tsps. of Rumford baking powder, and add alternately with 1 cup of milk. Fold in the stiffly-beaten whites, flavor and bake in layers in a moderate oven. Use any icing.—Mrs. Elizabeth S. Roessler.

Layer Cake

Half cup butter; half cup sugar; three eggs; cup milk; three cups flour; two teaspoons Rumford baking powder; one-third teaspoon salt and one teaspoon of vanilla. Beat butter and sugar to a cream, add eggs well beaten, then the milk and flavoring, next the flour, salt and baking powder sifted together. Bake about twenty minutes in layer cake pans.—Mrs. John Michener.

Three-Layer Cake

Cream 2 cups sugar and ½ cup butter. Add yolks of 4 eggs, 1 cup milk, 3 cups flour, the well-beaten whites of the eggs, and lastly, 3 tsps. Rumford baking powder and flavoring. Bake 20 minutes in moderate oven.

Chocolate Cream Filling

One-half cake chocolate grated, ⅔ cup milk, ½ cup sugar, 1 tblsp. butter, 1 tsp. vanilla. Cook gently in a double boiler until thick, and beat a few minutes.—Mrs. Raymond Crawford.

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Loaf Cake

One teaspoonful of lard, one teaspoonful of butter, one or two eggs, two-thirds cup of sugar, three-quarters cup of milk, one and a half cups of flour, two teaspoons of Rumford baking powder, half cup seeded raisins, flavor to taste. Mix butter, lard and sugar together, add eggs and milk, part of the flour sieved, then the raisins, balance of the flour, baking powder and flavoring. Bake twenty to thirty minutes in moderate oven. Turk's Head pan is best.—MRS. H. R. JOHNSON.

Marble Cake

One-half cup sugar, ½ cup butter, ½ cup water, 2 cups flour, whites of 4 eggs, 1 tspn. Rumford baking powder, juice and rind of 1 lemon.

Dark Part: 1 cup sugar, ¼ cup butter, ½ cup water, 1½ cups flour, 1 tspn. Rumford baking powder, 2 tspns. melted chocolate.—MRS. ADDIE ERWIN.

Marble Cake

One cup sugar, ½ cup shortening, 1 or 2 eggs, ½ cup milk, 1½ teaspoons Rumford baking powder, flour to thicken. For dark part take a little less than half the above mixture and add about ¾ teaspoon cinnamon and ⅛ to ¼ teaspoon cloves. Put first a layer of white, then a layer of dark batter in pan. Bake in loaf.—MRS. HORACE L. HOUPT.

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Memorial Hall Cake

Beat 2 eggs light, add 1½ cups sugar, and beat again. Sift 2 cups flour, 2 tsps. Rumford baking powder and ½ tsp. salt together twice, and mix into eggs. Heat 2 tblsps. butter and 1 cup milk, add, and beat.

Cold Icing: 1 cup XXXX sugar, 3 tblsps. cocoa, and 2½ tblsps. cold milk.—Mrs. Silas C. Morris.

Miown Pound Cake

Three eggs, 1 cup sugar, ½ cup butter, ⅓ cup milk, 1¾ cups flour, 1½ tsps. Rumford baking powder. Put together like any other pound cake, beating well before putting in pan. When baked, cover with boiled icing, into which some cocoanut has been stirred.—Mabel C. Dennison.

Molasses Cake

Two cups New Orleans molasses, 1 tblspn. lard or butter, 1 tspn. baking soda dissolved in boiling water, 1 cup milk, 1 tspn. cinnamon, 2 cups flour, 2 tblspns. chocolate.—Mrs. Addie Erwin.

Mrs. T's Birthday Cake

One cup butter and 2 cups sugar (creamed), yolks of 6 eggs, 1 cup milk, 3 cups flour, 2 teaspoonfuls Rumford baking powder. Add lastly, whites of the eggs beaten stiff and flavor to taste.—Mrs. W. F. Seibert.

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Nut Cake

Cream 2 cups sugar with ½ cup of butter. Add 4 unbeaten eggs, and 1 cup milk. Sift 2 cups flour well with 2 tsps. Rumford baking powder and add 1 cup nut meats and flavoring.—Mrs. Raymond Crawford.

Nut Cake

Cream well (until light lemon color) ¾ cup sugar, 4 tblsp. shortening and yolks of 2 eggs, then add 2 cups flour, sifted with 3 tsps. Rumford baking powder, scant cup of milk, and pinch of salt. Beat to mix, then add one cupful of nut meats (any kind). Cut and fold in the stiffly beaten whites of 2 eggs, and bake 40 minutes in a moderate oven.—Nan A. Winder.

Old Black Joe Cake

Two cups brown sugar, ½ cup lard, 1 cup sour milk, 1 teaspoon baking soda dissolved in ½ teacup boiling water, 2½ to 2¾ cups flour, pinch salt, ¼ teaspoon vanilla, ½ cup cocoa (sifted with flour), yolk of egg (if you are making icing with white of egg). Bake in three layers.—Clara B. Steever.

Old Black Joe Cake

One-half cup lard, 2 cups brown sugar, ½ cup cocoa, 1 cup sour milk. Stir together, add ½ cup boiling water, 1 tspn. baking soda, 1 tspn. vanilla and 2½ cups flour.—Mrs. C. R. Ritchie.

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Quick Cake

Put in bowl ½ cup soft butter, 1¼ cups brown sugar, 2 eggs, ½ cup milk, 1¾ cups flour sifted with 3 teaspoons Rumford baking powder, ½ teaspoon cinnamon, ½ teaspoon nutmeg and ½ pound of dates, stoned and cut in pieces. Do not stir until everything is in bowl in the order named, then beat for 3 minutes. Bake in loaf or in muffin tins.—Mrs. John R. Howarth.

Raisin Cake

Cream 2 cups sugar with 1 cup butter, add 4 eggs, beaten lightly, 1 cup milk, 3 cups flour, 1 tspn. baking soda, dissolved in 2 tblspns. hot water, 1 tspn. cinnamon, 1 box raisins. Cook raisins and let cool before using.—Mrs. A. W. Carl.

Rice Cake With Fruit

One cup flour, 1 cup boiled rice, 1 heaping tspn. Rumford baking powder, sugar and salt to taste. Mix ingredients with milk. Spread any kind of fruit in bottom of a buttered pan, then sugar. Spread dough about an inch thick over fruit. Bake 20 to 30 minutes.—Mrs. Elizabeth Shadel.

Silver Cake

Cream together 1 cup sugar and ½ cup butter, and beat in the whites of 4 eggs, then ½ cup cold water. Sift 1 pt. flour with 1 heaping tsp. Rumford baking powder, and add gradually to the first mixture, beating to a light batter. Stir in last 1 tsp. rose-water, and bake in a loaf. Flavor the icing with rose-water.—Contributed.

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Sponge Cake

Beat 4 eggs for 4 minutes. Add 1 cup of sugar and beat 2 minutes. Add 2 tablespoonsful water and 1 cup of flour in which has been mixed a teaspoonful of Rumford baking powder. Flavor with lemon extract. I use a Dover Egg Beater in mixing this cake.—Mrs. W. F. Seibert.

Sponge Cake

Beat whites of 3 eggs to a stiff froth, then beat the yolks. Put them together and beat again. Add 1½ cups sugar and beat again. Add 1 tspn. of baking powder, Rumford, sifted into 1½ cups of flour 3 times. Lastly add ½ cup of boiling water, stirring in a little at a time. Flavor with lemon or vanilla. Bake either in sheet or layers.—Mrs. A. B. Allen.

Sponge Cake

Four fresh eggs, 1 cup sugar, 1 cup sifted flour. Beat sugar and eggs with wire egg beater for 15 minutes, then fold in flour and bake in a moderate oven.—Mrs. F. L. Miller.

Sponge Layer Cake

Three egg yolks separated from whites; beat whites first until stiff, then drop in yolks, 1 cup sugar, 1 tspn. vanilla, 1 cup flour into which 1 tspn. Rumford baking powder has been sifted, then stir in gently ⅛ lb. butter which has been heated in 3 tblspns. of milk. Bake in layers in moderate oven.—Mrs. Joseph Tressel.

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Children's Sponge Cake

One cup sugar, 1½ cups flour, 2 tspns. Rumford baking powder, 2 eggs, flavoring desired. Break eggs in measuring cup, fill cup up with milk or cream. Sift dry ingredients well, add egg and milk and beat for 5 minutes. Bake in muffin pans.—Mrs. Wm. H. White, Jr.

Eight-Minute Sponge Cake

Beat together for 4 minutes 3 eggs and 1½ cups of sugar, then add ¾ cup flour. Beat 1 minute, then add ¾ cup cold water. Beat 1 minute then add ¾ cup flour, sifted with 1½ tsps. Rumford baking powder. Beat 2 minutes and bake in moderate oven.—Mrs. Harold S. Cassidy.

Hot Milk Sponge Cake

Add gradually to 3 well beaten eggs 2 cups of sugar, beating continually. Sift 2½ cups flour with 2½ level tsps. Rumford baking powder, and add, then beat if not too stiff. Pour in 1 tea cup of hot milk (not boiled), containing tsp. melted butter, and flavor. Makes 3 layers.—Mrs. Christine D. Sill.

Hot Water Sponge Cake

Four eggs, 2 cups sugar, 2 cups flour, 1 cup boiling water, 2 tsp. Rumford baking powder, 2 tsp. vanilla. Beat the eggs, add the sugar and 1 cup of flour a little at a time, then the baking powder with the second cup of flour. Put in the boiling water last, a little at a time. Bake in a loaf.—Mrs. Eva F. Stuckert.

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Hot Water Sponge Cake

Beat 2 eggs very light. Add 1 cup sugar, juice and grated rind of 1 lemon, 1¼ heaping cupfuls flour sifted with 1 tsp. Rumford baking powder, and lastly, ⅝ cup boiling water. Bake at once.—Mrs. A. B. Stevenson.

Plain Sponge Cake

Three eggs; one cup sugar; half cup hot water; one cup sifted flour; one teaspoon Rumford baking powder; one-third teaspoon salt; grated rind of half a lemon.

Beat eggs and half of sugar till they thicken; add water and rest of sugar and beat. Add lemon rind, then flour sifted with salt and baking powder, folding in as gently as possible. Bake thirty minutes in shallow pan that has been greased and floured.—Mrs. John Michener.

Tilden Cake

Cream 1 cup butter. Add 2 cups pulverized sugar, 4 eggs, 1 cup sweet milk, 3 cups flour, ½ cup corn starch, 2 tsps. Rumford baking powder, and 2 tsps. lemon extract.—Mrs. Elizabeth Shadel.

White Cake

Three-quarter cup of butter, 1¾ cup of sugar, 6 beaten egg whites, 1 cup of milk, 2½ cups of flour, 2½ tspns. Rumford baking powder, 1 tspn. flavoring.—Mrs. Lina Paxson.

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Yellow Icing for Cake

Beat 1 egg white stiff, add 1 egg yolk and beat again, then add 1 cup of XXXX sugar, butter size of walnut, and 3 drops of vanilla or orange extract.—MRS. JOHN R. HOWARTH.

Custard Filling for Cake

Bring 2 cups milk to a boil (in double boiler). Beat 4 yolks very light, add ½ cup sugar, then 2 tblsps. cornstarch, moistened in a little cold milk. Stir into the boiling milk, and cook cornstarch thoroughly. Flavor when almost cold.

Marshmallow Filling

Dissolve 5 tsps. powdered gum arabic in ½ cup cold water, add ½ cup powdered sugar, and boil till it can be formed into a soft ball when dropped in ice water. Pour on a stiffly-beaten egg white, flavor with 1 tsp. vanilla and a few drops of lemon juice, and spread on cake with a knife dipped in hot water.

Boiled Frosting

Boil slowly together, without stirring, ½ cup water and 1 lb. granulated sugar till it spins a thread from a spoon tip. Set aside till blood warm, and then stir steadily to a smooth, white cream. Flavor while stirring. If properly made, it will harden when fairly on the cake. If it hardens too much before using, set in warm water till softened.

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Cookies

One cup pulverized sugar, ½ cup butter, 1 egg, 1 tblspn. of molasses, 1½ tspn. Rumford baking powder, flour to roll out. Roll and spread with sugar and cinnamon; roll thin. Cut with a cooky cutter.—Mrs. George W. Hellings.

Cookies

These cookies are delicious. The mixture is made the day before it is baked and then formed in a roll and placed on ice till next day. It will slice in paper-thin slices when very cold and stiff.

To make these cookies, mix three beaten eggs, two cupfuls of sugar, half a cupful shortening, three cupfuls of flour, half a teaspoonful each of nutmeg and salt and two teaspoonfuls of Rumford baking powder. If necessary, add more flour to make thick enough to roll.—Elsie M. Seibert.

Cookies

One cup lard or butter, 1½ cups sugar, 2 eggs, 5 tablespoons cold water, pinch salt, ½ teaspoon baking soda, 1 teaspoon cream of tartar, 4½ cups flour, flavoring to taste. Roll in shape and thickness desired.—Clara B. Steever.

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Cookies

Cream ¼ cup butter, 1 cup sugar, and 1 egg (beaten). Add sufficient milk to make a soft batter and stir. Add 2 cups flour sifted with 4 level tsps. Rumford baking powder and beat well. Drop by spoonfuls on buttered pan. Sprinkle with sugar and place a raisin in the center of each cookie.—PHOEBE E. MCCARTNEY.

Ginger Cookies

One cup each of shortening, sugar, and molasses. Stir 2 tspns. soda, ½ tspn. salt and 1 tblspn. ginger into ½ cup boiling coffee and add. Roll as soft as can be handled.—MABEL C. DENNISSON.

Ginger Cookies

One cup sugar, ½ cup lard or butter, 1 egg, ½ cup sour milk, 1 tblspn. soda, flour to stiffen, ½ cup molasses, pinch of salt, ginger to taste.—MRS. MARSHALL WHITE.

Oatmeal Cookies

One cup fine oatmeal, 1 cup flour, ¾ cup sugar, ½ cup butter, ½ cup milk with ¼ tspn. soda dissolved in it, a little nutmeg and grated orange or lemon peel—MRS. ADDIE ERWIN.

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Spice Cookies

One and one-half cups brown sugar, ⅔ cup butter, 2 eggs, 3 cups flour, 1 tspn. baking soda, in 3 tblspns. thick sour milk, 1 tspn. cloves, 2 tspns. cinnamon, 1 cup raisins. Drop with spoon.—Mrs. Marshall White.

Sugar Cookies

One cup sugar, ½ cup butter, ¼ cup milk, 1 egg, 3 cups flour, 1 tspn. Rumford baking powder, 1 tspn. vanilla. Roll thin and cut in shape desired. Bake in hot oven on floured tin.—Mrs. Henry J. Edsall.

Cup Cakes

One-half cup butter, 1 cup sugar, 1 cup chopped nuts or raisins, 3 eggs, well-beaten, 4 tablespoons milk, 1½ cups flour, 2 level teaspoons Rumford baking powder. Beat the butter to a cream, gradually beat in the sugar, the nuts or fruit, then the eggs, milk and the flour sifted with the baking powder. Beat vigorously and bake in a dozen small tins, about 18 minutes.—Mrs. Raymond Crawford.

Cup Cakes

One-quarter cup butter; one cup sugar; one egg beaten light; one small cup milk; two cups flour; three level teaspoons Rumford baking powder; one-quarter teaspoon of salt; one-half cup currants if desired.

Cream the butter; gradually beat in sugar; alternating with the last of the sugar a few drops of milk and the flour sifted with the baking powder and salt. Cover with frosting.—Mrs. H. R. Johnson.

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Gems

One cup molasses, ½ cup boiling water, 1 teaspoon soda, 1 large tablespoon melted butter, 1 teaspoon salt, 1⅓ cups flour, 1 teaspoon ginger or cinnamon. Dissolve soda in hot water. Bake in gem pans. Serve hot or cold.—Mrs. John R. Howarth.

Gem Fruit Cakes

Three eggs well beaten, 1 tblsp. best lard, 1 tblsp. (level) salt, 1 cup sugar, 3 tblsps. best butter, 1 cup milk, 1 cup N. O. molasses, ½ tsp. ginger, 2 tblsps. cinnamon, 2 tblsps. cocoa, ½ cup raisins, ½ cup citron and lemon peel mixed, ½ cup currants, ½ cup almonds and walnuts of choice, mixed, 1 tsp. grated nutmeg for flavor. Mix all adding enough flour, containing 5 tsps. Rumford baking powder, to make a nice, thick mixture. Grease bake pans well with lard and bake in a moderate oven. Ice with chocolate or white icing.—Mrs. W. A. Flounders.

Ginger Cakes

One pt. baking molasses, ½ cup butter, 1 tspn. cinnamon, 1 tspn. ginger, ½ tspn. cloves, 1 egg, 1 tspn. baking soda dissolved in boiling water, ½ cup thick milk, flour to thicken.—Mrs. Addie Erwin.

Ginger Cakes

Two cups molasses, 1 cup sugar, 1 cup butter or lard, 1 cup milk, 2 eggs, 2 teaspoons baking soda, 1 tablespoon ginger, 1 teaspoon salt. Mix soda in molasses until it foams, beat eggs with sugar. Mix all together with flour enough to roll out. Bake in quick oven.—Mrs. Frank Niblock.

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Ginger Cakes

Pint of N. O. molasses; one teacupful sugar; one teacup hot water; eight tablespoons of melted lard; one tablespoon of ginger; one tablespoon soda, flour enough to make stiff. Let stand over night; roll out in morning.—Mrs. H. R. Johnson.

Ginger Cakes

One pt. baking molasses, ½ cup lard, 1 cup sugar, pinch of salt, 1 tblspn, baking soda, 1 tspn. ginger, flour enough to roll.—Mrs. F. L. Miller.

Ginger Drop Cakes

One cup of brown sugar; one cup lard; one cup molasses; one cup warm water; two eggs; one tablespoonful soda dissolved in water; one tablespoonful ginger; five cups flour (not more, sometimes four will do). Drop in buttered pans and bake in moderate oven.—Mrs. H. R. Johnson.

Jumbles

Cream ½ cup butter and 1 cup sugar, add 1 well-beaten egg; beat well, then add ¼ cup milk, 1½ teaspoons of Rumford baking powder, pinch of salt, 1 tspn. orange extract or grated orange skin to taste, with enough flour to roll out. Cut in cakes and bake.—Mrs. George W. Hellings.

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Sugar Jumbles

Two cups sugar; one cup butter; two eggs; five cups flour; two heaping teaspoons Rumford baking powder; one cup milk; lemon flavoring.

Cream the butter and sugar; break in the eggs; sift in a little of the flour and a little of the milk; then more flour and milk, with the baking powder and flavoring, until it is all used. Roll out a quarter inch thick, sprinkle with sugar and bake in hot oven.—Mrs. Geo. Nice.

Oatmeal Macaroons

Cream 3 level tblspns. butter well, then add ½ cup of sugar, 1 egg unbeaten, 1 cup of oatmeal, rind of 1 lemon, grated. Work to smooth paste, drop by teaspoonfuls on well-greased and floured tin. Bake in hot oven.—Mrs. Henry J. Edsall.

Rocks

One scant cup butter, 3 eggs, 1½ cups sugar, 1 tblsp. vanilla, 2½ cups flour, 1 cup chopped walnuts, 1 cup raisins, 1 heaping tspn. cinnamon, pinch of salt, 1 tspn. soda, dissolved in hot water. Cream butter and sugar; add eggs. Mix nuts, raisins, cinnamon, vanilla, salt; add to first mixture. Add baking soda, then flour. Drop from teaspoon on buttered pans. Bake in fairly hot oven.—Mrs. A. W. Geiger.

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Sand Tarts

Ten oz. butter, 1 lb. sugar, 1 lb. flour, 2 eggs. Freeze over night if possible, next morning roll out very thin, brush with white of egg, sprinkle with granulated sugar and cinnamon mixed, then sprinkle with nuts and bake in quick oven.—Mrs. J. Raymond Potts.

Nut Wafers

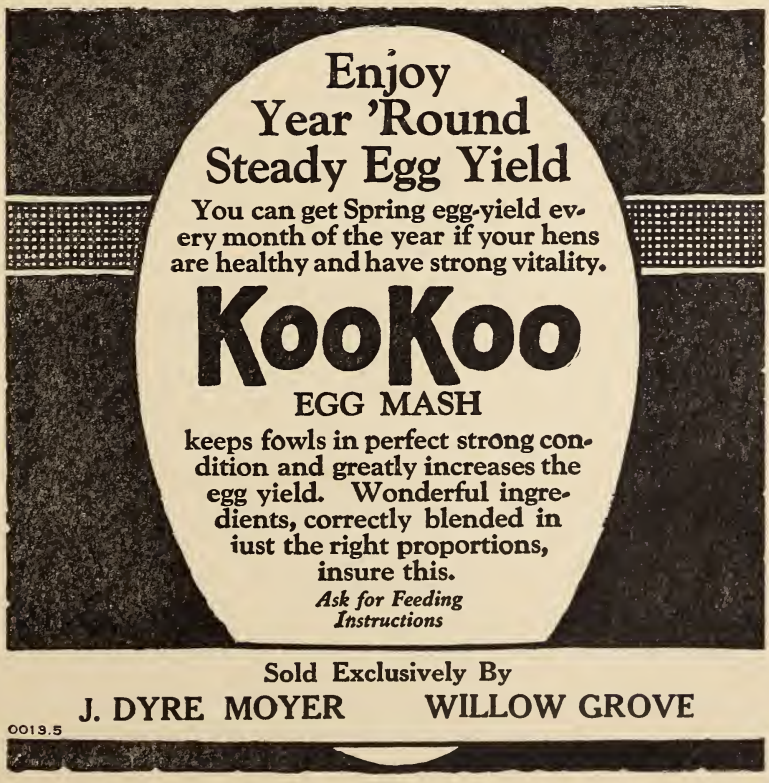
One-half pound nut meats, broken fine, ½ pound brown sugar, 3 tablespoons flour, ¼ teaspoon Rumford baking powder, pinch of salt, 2 eggs. Mix, drop by ½ teaspoonfuls on buttered tins. Bake until brown.—Mrs. John R. Howarth.

Peanut Wafers

Two tblspns. butter, ¼ cup sugar, 1 egg, 1 tspn. Rumford baking powder, ½ cup flour, 2 tblspns. milk, ½ cup chopped peanuts. Drop from teaspoon on a buttered tin.—Harriet Paxson.

Raisin Wafers

Two level tblspns. butter, ½ cup sugar, 1 egg, 2 scant tblspns. milk, ½ cup flour, 1 heaping tspn. Rumford baking powder, 1 tspn. cinnamon, 1 tspn. lemon juice, 1 cup seedless raisins. Mix well, drop by teaspoonfuls on well-floured tin and bake in hot oven.—Mrs. Henry J. Edsall.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A Good, Quick Bread

Mash one large potato in 4 cups of water in which potatoes have been boiled, add 1 tblsp. of sugar, 1 tblsp. of salt, and one of lard, heaped. Mix in 4 cups of flour, and beat about 5 minutes, or until it forms bubbles, then add a yeast cake that has been dissolved in a half-cup of cold water. Beat again, then add about 4 cups of flour, or enough to make a stiff dough. Knead 5 minutes, then set in a warm place to rise for about 2 hours or until light. Form into 4 loaves and bake about 45 min. When done, it will give a hollow sound if knocked lightly with the knuckles.—Mrs. Elizabeth S. Roessler.

Wheat Bread

One qt. warm water, 1 tablespoon salt, 1 tablespoon lard, 2 tablespoons sugar. Break 1 yeast cake in a glass of warm water, thoroughly dissolve, and put into the above mixture. Put in enough flour to form a batter, beat thoroughly and put in enough flour to knead into a large loaf. Let rise over night. In the morning it should be doubled in size. Knead again into a large loaf; when light divide into 4 loaves. Place in greased pie plates, also grease top of loaves slightly to prevent crust forming while rising. Let rise to almost double their size, then bake in a moderate oven about 45 minutes.—Mrs. George W. Hellings.

Rolls

If rolls are desired instead of the four loaves of bread in the last recipe, take two of the loaves when dividing and roll out to ¾ inch thickness. Take a large cutter and cut into round cakes; butter one-half and turn over the one-half and fold together. Place in a long bake pan in a warm place to rise. When light bake in a moderate oven about 20 minutes.—Mrs. George W. Hellings.

Parker House Rolls

Four cups flour, 1 tspn. salt. 6 tspns. Rumford baking powder, 1½ cups milk, 2 tblspns. shortening. Sift flour, salt and baking powder together. Melt the shortening, add to the milk, and add this liquid slowly to the dry ingredients. Mix until smooth, turn on a floured board, knead lightly and roll out ½ in thick. Cut with a biscuit cutter. Crease with a knife each circle beyond the center, butter small section and fold large section well over. Put in greased pan, allow to stand 15 minutes in a warm place, brush each with melted butter and bake in moderate oven for 15 or 20 minutes.—Mrs. S. M. Whitaker.

Butter Biscuit

Four cups flour, 1 teaspoon salt, 3 level tablespoons of Rumford baking powder, 6 tablespoons of sugar, mix and rub in 6 tablespoons butter. Add 1 egg and 1 cup milk. Turn on board and roll out ½ thick; brush well with melted butter and fold over in half. Pat gently with rolling pin and cut in squares. Bake in hot oven, 20 minutes.—Mrs. Elizabeth Shadel.

English Tea Biscuit

One and one-half cups granulated sugar, 2 cups flour, 2 tspns. Rumford baking powder. Sift together well and set 1 cup aside. To the remainder add 2 well-beaten eggs, ½ cup butter, 1 cup milk, 1 tspn. vanilla; this will make a thin batter. Do not add more flour, just pour into 2 well greased and floured jelly tins. Add 1 tspn. cinnamon to the ingredients set aside and sprinkle over the top of cakes and bake. Do not remove from pan while hot; let cool first.—Mrs. Wm. H. White, Jr.

Home-made Biscuit

Four quarts flour; one cup sugar; two tablespoons lard; small tablespoon salt; nutmeg to taste; one quart of scalded milk and water, or all milk. When cool enough add yeast cake and let rise all night. In morning make into small biscuits and let rise again, then bake thirty minutes.—Mrs. Geo. Nice.

Cinnamon Bun

Bring ½ pt. of milk to a boil, cool, add a yeast cake, broken up, ½ cup of sugar, pinch of salt, 1 egg, 1 tblsp. of butter (melted), and a little nutmeg. Add about 3¾ cups of flour, or enough to make stiff, and let raise over night. Add more flour, if needed, next morning, and roll out. Spread with cinnamon, brown sugar, and raisins, and dot with butter. Grease pans with butter, and sprinkle well with brown sugar. Cut rolled dough in 1 inch strips, and let raise again for 3 to 4 hours. Bake in a moderate oven for 15 or 20 minutes.—Mrs. A. W. Geiger.

Corn Bread

One egg, 2 cups cornmeal, 1 cup flour, 2 tblspns. melted butter, 1 tspn. salt, 2 tspns. Rumford baking powder, 2 tblspns. sugar, 1 pt. sweet milk.—Mrs. Addie Erwin.

Virginia Batter Bread

One cup cornmeal, 2 cups boiling water. Beat free from lumps, then add 2 tablespoons syrup, 3 tablespoons melted shortening, ½ teaspoon salt, 4 teaspoons Rumford baking powder, yolk 1 egg, 1 cup of milk or water. Mix carefully in the order given. Fold in beaten white of the egg, then pour in well greased, hot, baking pan. Bake 35 minutes in moderate oven.—Mrs. W. F. Seibert.

Muffins

One-half cup sugar, 1 egg, ¾ cup milk, 1 teaspoon Rumford baking powder, 1½ cups flour. Bake in quick oven.—Mrs. W. R. Pugh.

Muffins

Two cups flour, 1 tblspn. sugar, 1 cup milk, 3 tspns. Rumford baking powder, ½ tspn. salt, 2 eggs, 1 tblspn. shortening. Sift together flour, baking powder, sugar and salt; add milk, well beaten eggs and melted shortening; mix well. Grease muffin tins and put 2 tblspns. butter into each. Bake in hot oven 20 to 25 minutes.—Mrs. A. W. Geiger.

Muffins

One tablespoon sugar; two tablespoons melted butter; one egg; one cup milk; half teaspoon salt; two teaspoons Rumford baking powder; two cups flour. Add sugar and butter and milk to well beaten egg; then add flour, baking powder and salt sifted together. Bake in muffin tins fifteen or twenty minutes.—Mrs. John Michener.

Hot Muffins

Two eggs, 2 tblspns. sugar, 1 tblspn. butter, 1 cup milk, 2 cups flour, 2 tspns. Rumford baking powder, 1 tspn. salt. Makes 16 muffins. —Eva M. Duffield.

Manhattan Muffins

One-quarter cup butter, ¼ cup sugar, 1 egg, 1 cup milk, 2 cups flour, ½ tspn. salt, 4 tspns. Rumford baking powder. Cream butter, add gradually the sugar, beating constantly, then add well beaten egg, milk, flour with salt and baking powder. Beat thoroughly and bake in buttered gem pans in hot oven 25 minutes.—Mrs. Harold S. Cassidy.

Tea Rolls

Put into 1 qt. sifted flour, 1 tsp. sugar, 1 heaping tsp. salt, 1 tblsp. lard, 1 tblsp. butter. Dissolve ½ cake compressed yeast in a little water and put in one cup of sweet milk with the flour; cover to rise. When light, roll out ½ inch thick. Cut with round cutter two sizes, placing small rolls on top of large, with a little melted butter between. Let rise about an hour and bake one-half hour. These must be set at 10 A. M. for a six o'clock meal, or over-night for breakfast.—Mrs. E. S. Roberts.

Rolls—(Baker's)

When serving baker's rolls, try heating them in oven. They are like fresh baked.—Mrs. C. R. Brumfield.

Nut Bread

4 cups flour
6 teaspoons Rumford Baking Powder
1 teaspoon salt
2 tablespoons sugar or more if desired
1 tablespoon butter
1 to 1½ cups milk
1 cup broken walnut meats

Sift flour, baking powder, salt and sugar together. Rub in butter with finger tips. Add milk slowly. Mix to a smooth dough. Add walnuts. Turn into well greased bread pan. Set in a warm place and let rise fifteen minutes. Brush top with melted butter. Bake about one hour in moderate oven. Makes one medium sized loaf.—Contributed.

CRULLERS, DOUGHNUTS, GRIDDLE CAKES

Crullers

Five tablespoonfuls of melted butter, 9 tablespoonfuls of granulated sugar, 1 cup of milk, 3 eggs, 2 teaspoonfuls of Rumford baking powder, pinch of salt, flour enough to roll out.—Mrs. Edgar M. Davenport.

Crullers

Four to 6 eggs well beaten, 1½ cups granulated sugar, 1 tblspn. salt, 3 tblspns. best lard, 4 tblspns. best butter, 6 cups flour, 6 tspns. Rumford baking powder, 1 quart rich milk, grated nutmeg, ½ tspn. Cream eggs, butter, lard, salt, sugar. Add milk, then some flour gently sifted and baking powder. Add enough flour to prevent sticking when rolled on board. Roll flat, cut round, fry in good hot lard until brown; sprinkle with pulverized sugar, and cinnamon. This makes about 5 dozen.—Mrs. W. A. Flounders.

Crullers

One heaping cup sugar, 6 tblspns. melted butter, 2 eggs, 1 cup milk, 2 rounding tspns. cream of tartar, 1 rounding tspn. baking soda, pinch of salt and a little nutmeg. Mix rather soft, roll and fry in hot fat. This makes 4 dozen.—Mrs. George W. Hellings.

Crullers

One and one-half cups sugar, 2 eggs, 1 cup sweet milk, ½ cup butter, 1½ tspns. Rumford baking powder, flour to thicken.—Mrs. Addie Erwin.

Crullers

Two eggs, ½ cup butter, ½ cup lard, 1 qt. flour, ¾ cup milk, 1½ tspns. Rumford baking powder, ½ tspn. salt, ½ tspn. grated nutmeg.—Mrs. Samuel Ramsey.

Crullers

One egg, ¾ cup sugar, butter and lard the size of a walnut, ¾ cup milk, a pinch of salt, 1 tspn. Rumford baking powder, flour to stiffen until you can roll it out. Mix sugar and lard, add egg and milk, then flour. Roll ¼ inch thick, cut and fry in hot fat.—Mrs. S. M. Whitaker.

Cream Crullers

One and one-half cups sugar, 2 cups cream or milk, 2 eggs, 2 tspns. Rumford baking powder, 1 tspn. vanilla, a little nutmeg and salt, flour to roll out soft. Fry in hot fat.—Eva M. Duffield.

Crullers

One cup sugar, 2 eggs, 1 cup milk, a little salt, 1 tsp. Rumford baking powder, 3 tblsps. butter. Beat the sugar and eggs until very light, then add the milk and flour until stiff enough to handle.—Mrs. Raymond Slight.

Doughnuts That Keep

Boil and mash fine 5 medium size potatoes. Add 1½ cups sugar, 3 teaspoons melted butter, 1 cup milk, 4 level teaspoons Rumford baking powder, pinch salt, little nutmeg, and flour enough to roll out. These doughnuts keep moist.—Mrs. W. F. Seibert.

Dropped Doughnuts

One-half cup sugar, ½ cup milk, 1 egg, beaten separately, ⅓ teaspoon salt, ⅓ teaspoon nutmeg, grated rind of 1 lemon, 1½ cups flour, 1 heaping teaspoon of Rumford baking powder. Fry in deep fat, turning often.—Nan A. Winder.

Mary Mills' Doughnuts

One cup sugar, 3 eggs, 4 tablespoons melted butter, 3 teaspoons Rumford baking powder, 1½ cups sweet milk, ½ teaspoon soda dissolved in little hot water, flour to roll out—not too stiff.—Mrs. W. F. Seibert.

Raised Doughnuts

Add 1 cake yeast, dissolved in warm water, to cup scalded milk. Beat in 2 cups flour and let rise. Add ¾ cup sugar, ¼ cup butter. melted, ⅓ tspn. salt, 1 egg, ⅓ tspn. cinnamon, and 2½ cups flour, beaten in well. Let rise 3 to 4 hours, turn on floured board, but do not knead. Roll quickly to ⅓ inch thickness, shape and let rise on board till double in bulk. This takes an hour. Fry in deep fat, drain on brown paper, and roll in sugar.—Mrs. Raymond Crawford.

Griddle Cakes

Two cups flour, one teaspoon salt, one and two-thirds cups of milk, three teaspoons of Rumford baking powder, one tablespoon of sugar, one tablespoon melted butter, one egg.

Cook on well greased griddle pan and serve with maple syrup. These are delicious.—Mrs. John Michener.

Corn Meal Griddle Cakes

One cup of corn meal scalded with 1 cup of boiling water, 1 cup milk, 1 egg (well-beaten), ½ tspn. salt, ½ tblspn. molasses or sugar, ½ tblspn. melted butter, 1 cup of flour, 1 heaping tspn. Rumford baking powder. Mix well and bake on hot griddle.—Mrs. Henry J. Edsall.

Potato Pan Cake

Six large potatoes, 1 cup flour, 1 tblspn. salt, 3 or 4 eggs (well-beaten). Mix and beat all together. Put about tablespoon lard on pan and allow to get very hot. Drop mixture on pan from a dipper, each dipperful forming a cake.—Mrs. A. Arenz.

Waffles

1 qt. flour, 1 tblspn. butter, 3 eggs, 1½ pts. milk, ½ tspn. salt, 2 tspns. Rumford baking powder. Rub the butter into the flour, add the salt and mix. Separate the eggs, beat the yolks and add the milk; add these to the flour. Put baking powder in center of batter, stir in well beaten whites of eggs and bake at once.—Mrs. David J. Nolan.

BUTTERS, JAMS, JELLIES

Grape Butter

Three qts. grapes, 2 qts. apple sauce, 4 lbs. sugar. Remove grapes from stems, wash and cook, put through colander, cook until thick.—Mrs. Wm. H. White, Jr.

Lemon Butter

Two pounds sugar, three cups water, three well beaten eggs, two tablespoons butter, two tablespoons cornstarch, juice and rind of two lemons. Beat sugar, eggs, butter and cornstarch until creamy then add juice and grated rind of lemon and the boiling water. Cook until smooth and clear, then use as sauce.—Mrs. Geo. Nice.

Lemon Butter

One cup of sugar, ⅓ cup of water, 3 eggs, 2 lemons, lump of butter. Stir continually over a slow fire, until it thickens.—Mrs. Edgar M. Davenport.

Lemon Butter

One lb. sugar, ½ lb. butter, 5 eggs, juice and rind of 3 or 4 lemons; cook all together until thick.—Mrs. W. S. Gilbert.

Lemon Butter

One and one-half cups sugar, 2 eggs, juice and rind of 2 lemons, small piece butter. Boil in double boiler for 20 minutes.—Mrs. C. R. Ritchie.

Lemon Butter

Three lemons, six eggs, 1 lb. sugar.—Mrs. Clarence Ely.

Peach Butter

Three cups peaches (ground), 3 cups sugar, cinnamon in a bag. Boil until thick.—Mrs. W. S. Holt.

Tomato Butter (Without Spices)

Scald a ⅝ basket of red tomatoes and take out the seeds with the fingers. Measure 1 qt. of sugar to a qt. of pulp. Cook pulp and sugar together very slowly for four or five hours until dark red, and very thick, stirring often to prevent burning. When partly done add lemon to taste. (Peach butter can be made in the same manner, omitting the lemon).—Mrs. W. F. Seibert.

Apricot Jam

One lb. apricots, 1½ lbs. sugar, 1½ qts. water. Wash apricots and let stand in the 1½ qts. water for 24 hours then add sugar and boil slowly about 1 hour.—Mrs. F. L. Miller.

Cherry Jam

Two pounds cherries, 5 cups sugar, 2½ cups water. Put sugar and water on fire, cook until it spins a thread. Gradually drop in cherries. Keep boiling, take scum off, cook about ½ hour. Test in saucer, if it thickens put in tumblers.—Mrs. Horace L. Houpt.

Heavenly Jam

Six lb. of grapes, 5 lb. of sugar, 1 box of raisins, 2 oranges. Wash and take pulp from skins and boil, then work through a sieve. Peel the oranges and put them through a grinder. Add skins, raisins and oranges to the pulp and sugar. Boil about ten minutes. Put in jelly glasses and cover with wax.—Mrs. Raymond Slight.

Elderberry Jelly

Four quarts of elderberries; four quarts apples. Cover with water and cook until apples are soft, then strain through jelly bag and add one cup granulated sugar for every cup of juice. Boil until it jellies.—Mrs. Geo. Nice.

Ginger Pears

Six lbs. sugar, ½ lb. green ginger root, 3 lemons (juice and rind), 8 lbs. green pears, cut in small pieces, 1 tumbler of water. Soak the ginger over night; cut in small pieces. Boil together the tumblerful of water, sugar, ginger and pears. When nearly done, add the juice and rinds of the lemons, cut in thin strips. Cook until syrup thickens, then put in jelly glasses and seal with paraffine.—Mrs. John S. Mason.

Orange Marmalade

Two oranges, one grape fruit, 1 lemon. Wash fruit well, starting at blossom end, slice thinly as possible, rejecting seeds only. Measure fruit and add three times as much water. Let stand over night, then boil ten minutes only. Let stand over night again, then boil another ten minutes. Let stand over third night, measure, and add as many pints of sugar. Boil hard about 1½ hours. The quicker this is cooked the lighter the color. Fills 1½ doz. jelly glasses.—Mrs. A. B. Stevenson.

Orange Marmalade

Eight lbs. kieffer pears, 3 oranges, 4 lbs. sugar. Peel oranges and remove the white inner skin. Put all through the meat-chopper; then cook until thick. Put in pint jars.—Mrs. George W. Hellings.

Plum Conserve

Three lb. plums, seeded, 3½ lbs. sugar, 3 oranges cut in small pieces, rejecting the seeds and the white center. One lb. of seeded raisins, one cup water, ½ pineapple, cut in small pieces. Cook from 40 minutes to 1 hour. When done add ½ lb. black walnuts. If too thick, thin with hot water.—Mrs. W. S. Gilbert.

Quince Honey

One good sized quince, grated, 2 apples, grated, 1 lb. sugar, 1 pt. water. Boil without skimming, until like honey. Then put in jelly glasses, and seal with paraffine. This is delicious.—Mrs. John S. Mason.

Bordeaux Sauce

One gallon of green tomatoes, 2 gallon of cabbage, 1 ounce of cloves, 1 ounce of ground ginger, 1 ounce of celery seed, 1½ ounces of mustard seed (mixed brown and yellow), 1¾ pounds of sugar, 1 cup of salt, 1 gallon of vinegar. Boil 20 minutes.—Mrs. Edgar M. Davenport.

Baltimore Pickle

Two quarts ripe tomatoes, 2 qts. green tomatoes, 1 large head cabbage, 12 medium-sized onions, 3 red peppers. Chop fine and salt over night. Drain and add 2 qts. of vinegar, 1½ lbs. sugar, ½ cup yellow mustard seed, ½ cup grated horse radish, and 1 tblsp. celery seed. Boil about ½ hour.—Mary Fryling.

Chili Sauce

Run through meat grinder or chop very fine 8 qts. of skinned ripe tomatoes, 1 lb. of fresh red peppers (no seeds), and 3 lbs. white onions. Add 1 doz. sour apples, sliced very thin, 2 or 3 pints of cider vinegar, 1½ lbs. brown sugar, 1 small tblspn. ground cloves, 2 small tblspns. ground allspice, and salt and pepper (red or black) to taste. Boil till apples are thoroughly cooked.—Mrs. A. B. Stevenson.

Chili Sauce

Scald ½ pk. ripe tomatoes, remove skins and cut fine, removing as many seeds as possible. Place in preserving kettle over fire, add 4 large onions sliced fine, 2 green and 2 red peppers (sweet), 1 tsp. ground mustard, 1 tspn. ground cinnamon, 1 tspn, whole cloves, 1 tspn. whole allspice, 1 tspn. celery seed, 2 tblspns. salt, ½ cup sugar, 1 cup vinegar. Boil until nice and thick, remove from fire, put in air tight jars or bottles.—Mrs. W. A. Flounders.

Chili Sauce

One-half pk. ripe tomatoes, 8 red peppers, 5 large onions, 5 cups vinegar, 3 tblspns. sugar, 2 tblspns. salt, 2 tblspns. celery seed. Mix all together and cook 1 hour.—Mrs. Samuel Ramsey.

Chili Sauce

Twenty-four tomatoes, 3 green peppers, 3 onions, ½ cup sugar, 1 tablespoon salt, ½ teaspoon nutmeg, ½ teaspoon allspice, ¼ teaspoon cloves, ¼ teaspoon cinnamon, ¼ teaspoon celery seed, 1½ cups vinegar.—Mrs. Raymond Crawford.

Chili Sauce

Thirty-five ripe tomatoes, 3 peppers, 1 bunch celery, 10 onions, 1 cup sugar, 5 tblspns. salt, 5 cups vinegar. Boil two hours.—Mrs. S. C. Morris

Chili Sauce

Pare and chop fine ½ pk. large tomatoes, 4 onions, 6 green peppers. Mix, then add 2½ tblspns. of salt, 4 tblspns. sugar, 3½ cups vinegar, 1¼ tblspns. cinnamon, 1 tblspn. mustard, ¼ tspn. cayenne pepper. Boil 1½ hours and bottle as catsup.—Mrs. J. R. Howarth.

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Chow-Chow

One dozen ears corn, 1 qt. lima beans, 1 qt. string beans, salt, parboil; 1 dozen peppers, 1 head cabbage, 1 qt. small onions, 1 head cauliflower, ¼ pk. green tomatoes, 2 qts. vinegar, 2 tblsps. mustard, 2 tblsps. cornstarch, 2 lbs. sugar, 2 tblsps,. celery seed. Boil all together one hour. Makes six quarts.—Mrs. Raymond Slight.

Chow Chow

Two qts. green tomatoes, 1 qt. string beans, 1 qt. small onions, 1 qt. celery, 1 pt. lima beans, 1 head cauliflower; cut these vegetables in small pieces and cook each one separately until tender. Mix well, then add 2 qts. vinegar, 1 lb. brown sugar, ¼ lb. celery seed, ¼ lb. whole cloves; boil this 20 minutes from the time it starts to boil. Just before removing from fire, mix 3 tblspns. mustard, 1 tspn. tumeric, 2 tblspns. flour, with a little water as you would for gravy, stir in the boiling pickle, remove at once and put in jars. Do not let boil after mustard has been added ,as it will become soft.—Mrs. Wm. H. White, Jr.

Green Tomato Chow-Chow

Chop fine 1 pk. green tomatoes, 6 large onions, and 6 red peppers, add 2 tblspns. of vinegar, and bring to scalding point. Drain in colander. To 3 pts. of hot vinegar add 2½ cups of sugar, 1 box of mustard mixed with vinegar, 2 tblspns. of celery seed, and 3 tblspns. of salt. Add the tomatoes and boil about 30 minutes. When nearly done add 1 small tsp. of tumeric powder. Very good.—Mrs. W. R. Pugh.

Corn Chowder

Eighteen ears corn, cut from cob, 1 bunch celery, cut fine, 1 lb. sugar, 3 tblspns. salt, 2 tblspns. ground mustard. 6 green and red peppers, 1 qt. vinegar . Mix thoroughly, boil 30 minutes. Jar hot.—Mrs. Christine D. Sill.

Corn Pickle

One qt. green tomatoes, 1 qt. lima beans (boil partly done), 1 pt. cut corn, 1 pt. string beans (break in pieces, boil partly done), 1 pt. small onions, 1 cup sugar, 4 peppers, salt to suit taste, 1 qt. vinegar, ¼ lb. yellow mustard, and a little tumeric mixed so as to give it a nice color. Boil together for ½ hour.—Mrs. B. Margerum.

Corn Relish

Twelve ears corn, 6 peppers, 1 head of cabbage, 6 onions, cut fine; 1½ qts. vinegar, ½ cup salt, 2 cups sugar, 4 tspns. mustard, 2 tspns. tumeric powder. Cook all together about ¾ hour.—Mrs. Samuel Ramsey.

French Pickles

Two qts. cauliflower, 2 qts. green tomatoes, 2 qts. small white onions, 6 green peppers, 1 doz. sour pickles. Sprinkle with one cup of salt, let stand over night. In morning cook in salt water 20 minutes, then drain.

Dressing

2 qts. vinegar, 2 cups white sugar, 6 tblspns. ground mustard, ½ cup flour, 1 tblspn. tumeric. Cook until a little thick, then pour over pickles.—Mrs. W. H. White, Jr.

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Green Tomato Pickle

Four qts. green tomatoes, 4 green peppers, 4 large onions. Slice or cut fine and sprinkle with a tablespoon of salt, 1 lb. sugar, ¼ lb. white mustard seed, 1 tablespoon black pepper, 1 tablespoon cloves, 1 tablespoon cinnamon, and 1 qt. good cider vinegar. Boil all together until well heated through; can in air tight jars.—Mrs. Eva F. Stuckert.

Green Tomato Pickle

Two gallons green tomatoes, 12 onions, 1 quart vinegar, 2 pounds sugar, 2 tablespoons salt, 2 tablespoons ground mustard, 1 tablespoon cloves, 12 peppers. Chop all fine and steam 45 minutes.—Mrs. Elmira Quigley.

Green Tomato Pickle

One-half pk. green tomatoes, 6 onions, 6 peppers (green), ¼ cup salt, 2 tablespoons cloves, 2 tablespoons allspice, 2 tablespoons mustard, 1 tablespoon tumeric, ¼ cup sugar. Cut tomatoes, onions and peppers and sprinkle with salt over night. In the morning drain. Then cover with vinegar and cook until tender.—Mrs. W. F. Seibert.

Green Tomato Relish

One qt. white vinegar, 3 qts. green tomatoes, 1 qt. onions, 9 peppers, green and red, ¼ cup salt, 2 cups sugar, 2 tblspns. celery seed, 3 tblspns. mustard, 2 tblspns. ground ginger, 1 tspn. tumeric, ground. Boil all together 15 minutes and seal in jars.—Mrs. John F. W.

India Relish

One-half peck green tomatoes, 6 large onions, 6 peppers, chopped fine, squeeze. Two cups sugar, 2 tblspns. mustard, 2 tspns. salt, 2 tspns. celery seed, 1 quart vinegar. Cook one hour, put in jars hot. —Mrs. S. C. Morris.

Pepper Relish

One doz. green peppers, 1 doz. red peppers, 1 doz. onions. Put all through coarse grinder, pour boiling water over and let stand 5 minutes. Drain and pour boiling water over and stand 20 minutes. Drain and add 1 qt. vinegar, 3 cups sugar, 2 tblspns. salt. Cook 20 minutes, bottle and seal.—Mrs. Clarence Ely.

Pepper Relish

Twelve sweet green peppers, 12 red peppers, 16 small white onions; grind all together, scald twice. Add 1 scant quart vinegar, ¼ cup salt, 3 cups sugar, 2 teaspoons celery seed, 2 teaspoons mustard seed and boil 30 minutes.—Mrs. W. R. Pugh.

Pepper and Onion Relish

Clean and chop 2 dozen peppers and 2 lbs. of onions. Scald both first for 10 minutes, then again for 20 minutes; then cook with 1 lb. of sugar, 1 qt. vinegar, and spices (cinnamon, cloves, celery seed and allspice to suit taste), until tender.—Mrs. Elizabeth Shadel.

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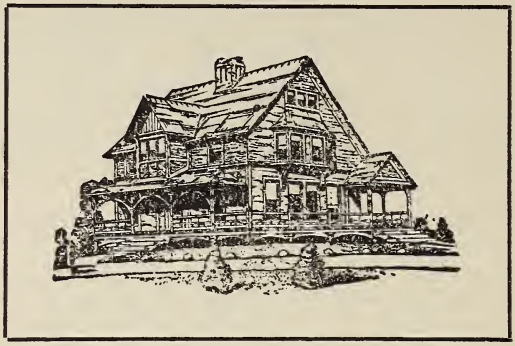

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Pickled Beets

Twelve beets, 1 cup sugar, 1 cup vinegar, 1 cup red beet water, ½ teaspoon celery seed, ½ teaspoon ground cloves, ½ teaspoon stick cinnamon and a little salt. Cook beets until done. Make a syrup of the sugar, vinegar, beet water and salt. Tie spices in bag, boil spices in syrup a few minutes and pour over beets in jars. Do not have beets cold.—Mrs. Elizabeth Shadel.

Pickled Cherries

Pit cherries, weigh and cover with vinegar; let stand over night, drain vinegar off and to each pound of cherries add 1 lb. of sugar. Let stand and stir every morning for ten mornings, then put in jars. No cooking required.—Mrs. John F. W.

Tomato Pickle

One gal. tomatoes, 1 qt. vinegar, 12 large onions, 1 lb. sugar, celery seed, 1 tblspn. whole cloves, 1 tblspn. allspice, 2 tblspns. salt, 2 tblspns. pepper, 1 tblspn, mustard, 3 peppers. Boil until tender—Mrs. Marshall White.

Tomato Relish

If a relish is desired for immediate use, put 3 large tomatoes, 1 pepper, and 1 or more onions through the grinder, and add 1 tspn. of sugar, ½ tspn. of salt, and vinegar.—Mrs. Elizabeth S. Roessler.

Tomato Catsup

Slice a peck of unpeeled tomatoes with six white onions and boil together until so soft they can be rubbed through a colander. Now strain through a sieve and return to the fire with three bay-leaves, a tablespoonful, each, of powdered mace, pepper, cloves, sugar, salt, a half teaspoonful of paprika, and a tablespoonful of celery seed—this last tied up in a small cheese-cloth bag. Boil for nearly six hours, stirring frequently. Remove the bag of celery seed, and pour in a pint of vinegar. Bring again to a boil, and remove from the fire. When cold, bottle and seal.—Contributed.

Tomato Aspic

Combine three cupfuls of canned tomato, six sticks of celery, cut in inch pieces, 2 onions cut fine, 1 tsp. sugar, 3 tsps. of salt, ¼ tsp. pepper, and 1 clove. Boil for one-half hour or until the celery is tender; then strain the mixture. Soak 2 tblsps. Knox gelatin in ½ cupful cold water for five minutes. Then pour over it the hot, strained, tomato mixture and add the juice of 1 lemon. Pour into a cold, wet mold and chill until set. Serve on lettuce with chopped celery and mayonnaise.—Mrs. Vera King, of Utah, in *Good Housekeeping.*

Currant Relish

Prepare 3 pounds of fresh currants, add 3 pounds of sugar and 1 pound of seeded raisins cut up, and boil for 10 minutes. Then add 3 lemons and 2 oranges, using the outside rind cut into fine pieces and the juice, rejecting the white, tough parts. Allow this mixture to come to a boil and boil 10 minutes; then seal in sterilized jars.—Mrs. Catherine J. Ball, of Delaware, in *Good Housekeeping.*

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CANDY

Butter Scotch

Bring 2 cups molasses, 1 cup sugar, ¾ cup butter, 1 tspn. almond extract to a boil, stirring constantly until the mixture will snap when chilled in ice water. It should take about 15 minutes. When done pour into a buttered pan and mark in the desired shape when partly cooled. When cold complete the cutting and wrap each piece in wax paper.—Mrs. C. R. Ritchie.

French Dainties

Two envelopes Knox acidulated gelatine, 4 cups granulated sugar, 1½ cups boiling water, 1 cup cold water. Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the lemon flavor found in separate envelope, dissolved in one tablespoonful water, and one tablespoonful lemon extract. To the other part add one-half teaspoonful extract of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

Fudge

Put the following ingredients together and simmer for ten minutes or until mixture forms a soft ball when tried in water, without discoloring the water: Two cups sugar, ¼ cup butter, ½ cup milk, 4 squares chocolate grated or cut fine. Remove from fire and add teaspoonful vanilla and beat mixture until it becomes thick and creamy. Pour into buttered pan to harden, then cut in squares.—Elsie M. Seibert.

Chocolate Fudge

One-half cup rich milk, 2 cups granulated sugar, ½ cake unsweetened chocolate, butter the size of a walnut, 2 tspns. vanilla. Heat all the ingredients together, except the flavoring. Stir occasionally but when it commences to boil freely remove the spoon and let it cook undisturbed for 4 minutes. Remove from the fire and beat for a few minutes, then let it cool naturally and just before pouring into well buttered tins, add vanilla extract, stirring it in thoroughly. When cool enough mark out in squares.—Mrs. C. R. Ritchie.

Chocolate Fudge

Two cups granulated sugar, ⅔ cup milk, 2 tblspns. butter, 2 oz. unsweetened chocolate, ½ tspn. vanilla. Put sugar and milk over the fire until boiling point is reached; add butter and allow to boil until syrup will form in soft balls, when tried in cold water. Take from fire, add chocolate and vanilla and beat until it snaps, pour in buttered dishes; when partly cooled cut in squares.—Mrs. George W. Hellings.

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A Fine Fudge

One lb. each of brown and white sugar, 1 cake chocolate, ¼ lb. butter, 1 large can evaporated milk, pinch of cinnamon and salt, vanilla. Nuts may be added.—Mrs. W. R. Pugh.

Walnut Fudge

One cup granulated sugar, 1 cup light brown sugar, 1 cup milk, 1 cup walnuts, small piece butter. Cook 5 to 10 minutes, beat until creamy and pour on buttered tins.—Mrs. John R. Howarth.

Marshmallows

One envelope Knox Sparkling Gelatine, 1¼ cups water, 2 cups granulated sugar, pinch of salt, and 1 tspn. vanilla. Soak gelatine in ½ of the water five minutes. Boil the remaining water and sugar until the syrup spins a thread. Add the soaked gelatine and when partially cool, add the salt and flavoring. Beat until white and thick. Dust granite pans thickly with powdered sugar, and pour the mixture into a depth of 6 inches. Cool, turn on board, cut in squares, and roll in sugar. Nuts, dates, chocolate or cocoanut may be added. This recipe makes about 100.—Mrs. W. R. Pugh.

Peanut Brittle

One cup sugar, 1 cup of any kind of crushed nuts, a piece of butter the size of a walnut. Put sugar over a slow fire, let melt only, then stir in the butter, then the nuts. Take from the fire, and put on buttered tins to cool.—Mrs. F. L. Miller.

Peppermint Creams

Put over fire 2 cups sugar, ⅔ cup boiling water and when boiling rapidly put in ⅛ of tspn. cream of tartar. When the syrup strings, take from the fire and add 1 tspn. of peppermint and beat until it begins to grain. Drop quickly on waxed paper or buttered paper.—Mrs. George W. Hellings.

Sea Foam

One lb. brown sugar, ¼ cup water, white of 1 egg, 1 cup of English walnuts. Boil sugar and water together, until it spins a thread. Stir slowly into the stiffly beaten white of egg; beat until it begins to thicken, then add nuts. Continue beating until it is thick enough to drop from spoon on oiled paper.—Mrs. F. L. Miller.

Walnut Candy

Bring to a boil 1 cup molasses and 1 lump of butter, size of a walnut. Add 1 cup of brown sugar. Boil 20 minutes, stirring constantly; add ½ tspn. cream of tartar, ½ tspn. baking soda. Add 1 qt. chopped nuts and pour in buttered tins.—Mrs. George W. Hellings.

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Shellbark Wafers

Two eggs, 1 cup sugar, 1 cup nuts, 6 tblspns. flour, a little salt. Mrs. Edward Carl.

Vanilla Wafers

One cup butter, 1 cup sugar, 2 egg whites (not beaten), 1½ cups flour, ½ tspn. vanilla. Cream butter and sugar, add the egg whites and mix until light. Add flour and flavoring. Drop by ½ teaspoonfuls on buttered tin and pat until thin.—Harriet Paxson.

Vanilla Wafers

Mix 2 level tblspns. shortening and 2 level tblspns. sugar, and add 1 egg, 1 tspn. vanilla, ½ cup flour. Drop by ½ tspns. on pan and bake about 10 minutes.—Mrs. Harold S. Cassidy.

Nannie Z's Ginger Bread

One cup New Orleans molasses, 1 cup lard (melted), 1½ cups sugar, yolks of 4 eggs, 1 tblsp. of cinnamon, 2 tblsps. of ginger, 1 cup of boiling water, and 1 tblsp. of soda in a very little warm water. Work in 4 cups of flour (measured before sifting), and add the beaten whites of the eggs last.—Mrs. J. Dyre Moyer.

Velvet Cake

One lb. flour, 2 tsps. Rumford baking powder, ½ lb. butter, 1 cup water, 1 lb. sugar, 4 eggs, salt and flavoring.—Mrs. W. R. Pugh.

Nell's Rochester Cake

Two cups sugar, ½ cup butter, 4 eggs, 1 cup sweet milk, 3 cups flour, 1 cup seeded raisins, 2 tsps. Rumford baking powder, 1 nutmeg, 1 tsp. cinnamon, ½ tsp. ground cloves. Use white icing.—Mrs. J. Dyre Moyer.

Scripture Cake

One cup butter, Judges 5-25; 3 cups of flour, I Kings 4-22; 3 cups of sugar, Jeremiah 6-20; 2 cups of raisins, I Samuel 30-12; 2 cups of figs, I Samuel 30-12; 1 cup of water, Genesis 43-11; 6 eggs, Isaiah 10-14; 1 tblsp. of honey, Exodus 16-21; 1 pinch of salt, Leviticus 2-13; spices to taste, 1 Kings 10-10; 2 tblsps. Rumford baking powder, Corinthians 5-6.—Mrs. E. M. D.

Angel Cake

Whites of eleven eggs, 1½ cups granulated sugar sifted once, 1 cup flour sifted with 1 tsp. cream of tartar four times, 1 tsp. vanilla. Bake in an ungreased pan 40 minutes. When done invert pan on two cups and let stand until cake is cold.—Mrs. E. S. Roberts.

Cakes

One-half cup of butter, ½ cup of cream, 1 cup of sugar, 1 egg, 1 tspful. of baking soda (not heaped), a little nutmeg and enough flour to roll. Cut like wafers or any shape desired.—Mrs. Raymond Slight.

Sunshine Cake

White of six eggs, yolks of six eggs, 1¼ cups granulated sugar, 1 cup flour, scant ⅛ tsp. cream of tartar. Beat yolks to a stiff froth, add pinch of salt to whites of eggs and beat to a foam. Add cream of tartar and beat stiff. Add sugar to whites of eggs and beat, add yolks and beat, then 1 tsp. vanilla. Fold flour in lightly and bake 30 to 40 minutes in a moderate oven.—Mrs. L. F. Pearson.

Ginger Bread

Mix ¾ or ½ cup sugar with ½ cup lard, add 1 egg and beat light. Mix ¾ cup boiling water and 1 tsp. baking soda, and add with ¾ or 1 cup New Orleans molasses. Sift 2 cups flour, scant ½ tsp. ginger, ½ tsp. cinnamon, 1 tsp. cocoa together, and pour in batter. Bake about 30 minutes in moderate oven.—Mrs. E. S. Roberts.

Spiced Ginger Bread

One lb. flour, 1 lb. sugar, ½ lb. butter, 5 eggs, ½ tsp. soda dissolved in hot water, 1 tsp. cream of tartar, ½ cup sweet milk, 1 large tblsp. ginger, 1 tsp. cloves, 1 tsp. nutmeg, 1 tsp. cinnamon. Cream the sugar and butter, stir in the yolks, the milk and spices and soda; when these are well mixed, add the flour and lastly the stiffly beaten whites. Bake in 2 square or round loaves.—Mrs. P. J. Donnelly.

Devil's Cake

Two cups brown sugar and ½ cup cocoa mixed, ½ cup butter and lard mixed, 1 cup sour milk, 2½ cups flour, 1 small tspn. baking soda. Last of all add ½ cup boiling water and beat well. Bake in 2 layers; when cool put white icing between and on top.—Mrs. B. Margerum.

Pineapple Cake with Whipped Cream

One cup sugar, ⅔ cup milk, 2 eggs, 2 tblspns. butter, pinch salt, 2 tspns. Rumford baking powder and flour enough to make a stiff dough. Bake in a moderate oven; when cool, put cooked grated pineapple on top. Whip ½ pt. whipping cream with a little powdered sugar and put on top of pineapple.—Mrs. B. Margerum.

Chocolate Cake

Mix 2 cups brown sugar, ½ cup cocoa, 2 tblspns. lard, ¼ cup hot water. Add 1 cup sour milk, 2 cups flour, 1 tspn. soda, 1 tspn. vanilla. Mix flour and baking soda the same as baking powder. Bake in 2 layers.—Mrs. John F. W.

Feather Cake

One cup butter, 2 cups sugar, whites of 4 eggs, 1 cup milk, 4 cups flour, 3 tspns. Rumford baking powder, flavoring to taste. Bake in loaf.—Mrs. John F. W.

Fruit Cake

One pkg. raisins, 2 cups brown sugar, 2 cups boiling water (with 1 tspn. soda), 1 tspn. cinnamon, 1 tspn. cloves, 2 tblspns. shortening. Boil 5 minutes, then cool and mix with 4 cups flour. One-half cup of chopped nuts will improve.—Mrs. John F. W.

One, Two, Three, Four Cocoanut Cake

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup milk, 1 tspn. cream of tartar (sifted in flour), ½ tspn. baking soda, ½ small cocoanut stirred in at the last.—Mrs. P. J. Donnelly.

Sponge Cake

Five eggs, 1 glass sugar, 1 glass sifted flour, ½ tspn. Rumford baking powder, juice of ½ lemon. Beat eggs and sugar 15 minutes, add flour, flavoring, baking powder. Without the baking powder, this cake can be used for jelly roll, also.—Mrs. P. J. Donnelly.

Chocolate Cake

Four eggs, 2¼ cups sugar, ½ cup butter and lard mixed, 1 cup cream, pinch salt, 2½ scant cups flour, 2½ tspns. Rumford baking powder, 1½ squares chocolate melted with boiling water. Mix eggs, sugar, and shortening together, beat to a lemon colored cream, then add melted chocolate. Mix well, add baking powder, flavor with vanilla and bake in moderate oven. Ice with

Caramel Icing Fudge—Two cups sugar, ½ cup milk, piece of butter; let come to a boil, add 1¼ squares chocolate (not cocoa). When it spins a thread, add 1 tspn. vanilla.—Mrs. C. R. Brumfield.

Layer Cake

Cream ½ cup butter and 1½ cups sugar; add 3 eggs, beaten, and 1 cup flour, then add 1 cup milk and 1 cup flour alternately. Sift 2½ tsps. Rumford baking powder in ½ cup flour and add to batter, with 1 tsp. flavoring.—Mrs. E. S. Roberts.

Orange Cake

One-quarter cup butter, beaten to a cream; ½ cup sugar, gradually beaten into butter; 2 eggs beaten, add another ½ cup sugar. Beat eggs into the butter mixture. Add the grated rind and juice of ½ an orange, then ½ cup of milk and 1¾ cups of sifted flour, sifted again with 3 level tsps. of Rumford baking powder. (2 layers.)—Mrs. L. F. Pearson.

Doughnuts

One cup granulated sugar, 2 tblsps. melted lard, 2 eggs, ½ tsp. salt, 1 cup milk, 2 tsps. Rumford baking powder, 2 tsps. vanilla, about three cups flour. Drop from spoon into very hot lard and turn often to thoroughly cook. Roll in granulated sugar mixed with cinnamon. This is a rather stiff dough.—Mrs. E. S. Roberts.

Cheese Fingers

Roll pastry ⅛ inch thick; cut into strips 4 inches long and 1 inch wide. Bake in hot oven, spread with soft cheese and put together in pairs.—Mrs. John R. Howarth.

UNCLASSIFIED RECIPES

Canned String Beans

Two qts. beans, 1 qt. water, ¼ cup vinegar, 1 tspn. salt. Boil 20 minutes and seal while hot.—Mrs. John F. W.

To Cook Rice

In cooking rice do not put it into double boiler and cook slowly into a pasty mass, but after cleansing it throw it into rapidly boiling water, salted, and keep it boiling furiously for thirty minutes. Drain in a colander and place in the oven a few minutes.—Mrs. H. R. Johnson.

Cocoa Syrup

Dissolve 2 cups of sugar in 2 cups of water and boil 5 minutes. Mix 1 cup of cocoa with hot water to make a paste and add to the boiling water and sugar. Boil slowly 10 minutes and add ½ teaspoon salt. Cool, bottle and keep in the refrigerator or cool place. One teaspoon of this syrup to a cup of hot milk or boiling water will make a rich cup of cocoa instantly or added to iced milk or water will make a delicious summer drink.—Mrs. George W. Hellings.

"Luncheon Special" Sandwich

One slice of bread, buttered, 2 slices of tomato, 2 slices of bacon. Cover this with grated cheese and bake in a hot oven until bread is toasted, tomato cooked and cheese melted. Serve hot.—Mabel Haldeman.

Marguerites

Boil together 1 cup sugar, and ¼ cup water. Remove from fire when thick enough to form a ball in cold water. Stir into the beaten white of an egg, and, still stirring, add about 1 cupful of rolled or chopped peanuts, and beat until creamy enough to spread on small sweet crackers. If filling gets hard too quickly, set dish in hot water. —Bertha Haldeman.

Tea Punch

Pour 1 qt. boiling water over 4 teaspoonfuls good tea. Cover, and leave 5 minutes, then strain and cool. Half fill a bowl with cracked ice, add 1 cup sugar, and juice of 4 lemons. Pour tea over this, add ½ pt. water and a little mint.—Mrs. A. B. Stevenson.

Orange Frost

Grated rind of one orange, ½ tsp. lemon juice, 1 tblsp. orange juice, let stand 15 minutes, strain; beat 1 egg yolk, add fruit juice and confectioners' sugar, then sugar to spread.—Mrs. L. F. Pearson.

Pudding

Two eggs, 1 cup milk, ½ tsp. salt, 1 tblsp. butter, 1½ cups flour, 1 tsp. Rumford baking powder, pinch of salt. Mix in order given, turn into shallow pan, put fruit over top, press in and sprinkle with tblsp. of sugar. Bake thirty minutes in moderate oven. Serve hot with sugar and cream.—Mrs. Raymond Slight.

Suabian Dumplings

Sieve about 1 qt. flour; add 2 eggs (beaten), 1 pt. milk and a little salt, and beat well. Have water boiling, salted to taste. Take sharp knife, dip in hot water, and cut dough nicely in dumpling size. Take half the dumplings, boil about 15 minutes and dip out. Then boil other half about 15 minutes. After all are done, mix lard and butter and bread crumbs, and sprinkle over the platter.—MRS. A. ARENZ.

Pumpkin Pie

Cut pumpkin in small pieces without peeling and boil till very well done, press through a sieve and continue cooking slowly till quite dry. For one pie take 1 cup pumpkin, pour over it 1½ cups scalding milk, add 2 tblsps. butter, 2 tblsps. brown sugar, ½ cup honey, 2 eggs, ½ tsp. ginger, ¼ tsp. cinnamon, salt. Bake in rich crust slowly about 1 hour.—A FRIEND.

Chili Con Carne

Cut 1 pound of round steak into inch cubes. Chop 2 medium-sized onions fine. Brown the steak and sauté the onions, until soft and yellow, in bacon fat. Place in a saucepan with 1 pint of water and add 2½ cupfuls of canned kidney beans, 2 cupfuls of canned tomatoes, 1 tsp. of salt, ½ tsp. of paprika, and 1 tblsp. of chili powder, the latter dissolved in 1 cupful of hot water. Simmer gently for 3 hours, replenishing the liquid if necessary.—MRS. LUCILLE S. SHEPPARD, of Texas, in *Good Housekeeping.*

Toasted Bread

Dry bread, then toast over hot coals. Butter and place in oven a few minutes before serving.—MRS. C. R. BRUMFIELD.

Boston Cream Pie

One-quarter cup of fat, 1 egg yolk, 1 cup granulated sugar, 1 cup sweet milk, 2 cups flour, 3 tsps. Rumford baking powder, 1 egg white, salt.

Chocolate Filling for Pie—One-half cup flour, ½ cup cold milk, 1 cup scalded milk, 2 ounces chocolate, ½ cup sugar, 1 egg and 1 yolk, ¼ cup sugar, salt and vanilla.—MRS. A. W. GEIGER.

Cheese-Pepper Sandwich Filling

Put ½ lb. cheese, 1 red and 1 green pepper through grinder. Add ½ teaspoonful of mustard, 2 tablespoons of mayonnaise dressing, 1 tablespoonful of butter. Mix thoroughly, salt to taste. Good for bread or crackers.—LEONA V. HOWARD.

Frozen Custard

Beat yolks of 2 eggs very light, add 1½ cups sugar, and 1 qt. milk which has been brought to a boil. Put in upper part of double boiler and add 1 tblsp. Knox Gelatine (which has been softened in a little cold milk, and then dissolved over steam). Let boil till slightly thickened. Cool and just before freezing add 1 pt. cream and flavor with vanilla.—EVA M. DUFFIELD.

Fruit Sherbet

One-half envelope Knox Sparkling Gelatine (scant measure), 1½ cups sugar, 1 orange, 3 cups rich milk, 1 lemon. Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

Orange Sherbet

Six oranges, juice only; 2 lemons, juice only; 1 qt. of water, 1 pt. of sugar, white of 1 egg. Boil sugar and water together for 10 minutes. When cool add the juice and strain all into the freezer; add the whites of the egg, beaten slightly, and freeze as ice cream. If a pink sherbet is desired add enough juice of canned cherries to color. —Mrs. A. B. Allen.

"Valley View" Potato Salad

Boil one doz. medium-sized potatoes, pare, and slice, cut 1 stalk of celery, 2 onions, and 1 sweet green pepper into small pieces and mix with potatoes while latter are warm. Add salt, pepper, sugar, vinegar, three tblsps. of pure olive oil. Mix well and set aside to cool.—Mrs. R. G. W.

Kensington Snapper Soup

Place meat and shell of a six pound snapper into a boiler, and cover with cold water, add salt, pepper, 2 onions, 1 stalk of celery (cut into small pieces), boil all until meat is tender. Then pick meat from shell and bones, placing meat back again in stock. Add six medium-sized potatoes diced. Add sweet marjoram, allspice and cayenne pepper. The secret of good snapper soup is to have it well spiced. Mix ½ cup browned flour with sufficient cold water and add to boiling soup. Also add ¼ pound butter shortly before serving. If desired, pie-dough dumplings can be added.—R. J. W.

Club House Stew

Boil 1 chicken quartered, and 2 lbs. of lean stewing beef cut into small pieces, adding 6 potatoes diced, 2 onions, 2 tomatoes, 2 stalks of celery (cut into small pieces), 1 pint of lima beans, salt and plenty of pepper. For camping parties there is nothing better.—R. J. W.

Fresh Vegetable Soup

Two lbs. soup beef and bone, 1 carrot, 1 stalk celery, 2 onions, 1 cup cabbage cut fine, 1 cup lima beans, 1 cup peas, 1 cup string beans, 2 cups tomatoes, 1 cup diced potatoes, 1 cup corn, 1 okra sliced.—Mrs. R. J. W.

Poached Egg a la Portuguese

Fry slices of tomatoes in olive oil, place on toasted bread and top with a poached egg.—R. G. W.

A Few Suggestive Salad Combinations

1. To serve with French Dressing:
   Cucumber and tomatoes.
   Asparagus tips in pimento rings, or sprinkled with chopped pimentos.
   A macedioine—any mixture of left-over vegetables.
   Tomatoes and celery.
2. To serve with Cream Dressing:
   Potato. Apple. Celery and nut.
3. To serve with Boiled Dressing:
   Waldorf salad—apples, celery and nuts.
   Salmon.
   Combination salad—equal quantities of cucumbers, tomatoes, celery and one teaspoon chopped onion.
4. To be served with Mayonnaise:
   Grapes, peaches, pears, pineapple in equal parts.
   Pineapple circles.
   Russian—equal quantities of carrot cubes, potato cubes, peas and beans, first marinated with French dressing.
   Tomato. Fish salads. Meat salads.
   Pepper and grapefruit.

SALADS

Dressing	*Acid*	*Oil*	*Seasonings*	*Thickening*	*Method*
French Dressing	2 tb. vinegar	4 tb. oil	½ t. salt, ¼ t. pepper		1. Mix ingredients 2. Beat or shake until white 3. Chill
Cream Dressing	3 tb. vinegar	½ c. thick cream	¼ t. salt, few grains pepper		1. Beat cream until stiff 2. Add salt, pepper and vinegar *very slowly* 3. Continue beating—being careful not to beat too long as this curdles the cream
Mayonnaise	2 tb. lemon juice 2 tb. vinegar	1½ c. oil	1 t. mustard, 1 t. salt, 1 t. powdered sugar, few grains cayenne	2 egg yolks	1. Have *all* ingredients chilled, as well as all utensils 2. Mix dry ingredients, add egg yolks, *stir* 3. Add ½ t vinegar—beat 4. Add oil *drop by drop*, beat constantly 5. As mixture thickens, thin with vinegar and lemon juice 6. Add oil and acid alternately until all of oil is used 7. Beat with egg beater constantly
Boiled Dressing, I, Inexpensive	4 tb. vinegar	1 tb. fat (butter or its substitute, chicken fat), 1 c. milk	1 t. mustard, 1 t. salt, ½ t. sugar, few grains cayenne	1 egg yolk, 1 tb. flour	1. Mix dry ingredients 2. Add butter, egg yolks and milk 3. Cook until it thickens like a custard in double boiler 4. Add vinegar slowly, and boil 1 minute longer
Boiled Dressing, II	4 tb. vinegar	¾ c. milk, 1½ tb. butter	½ tb. salt, 1 t. mustard, 1½ tb. sugar, few grains cayenne	3 egg yolks	

Salad Garnishes

Heart lettuce leaves. Sliced stuffed olives.
Pimento rings. Sliced hard boiled eggs.
Beets or pickles cut in fancy shapes.

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In Appreciation

The Women's Committee of the Willow Grove Memorial Hall Building Fund herewith tenders a very hearty "Thank You" to all those who have helped in any way to make this little volume such a great success, both as a culinary text-book and as a financial undertaking.

We include in this expression of gratitude even our long list of advertisers, although we are giving them full value for every dollar received. Our first edition of two thousand books will be greeted with many advance orders and prospects are very rosy for a largely increased output, which will go into homes scattered over the entire Philadelphia suburban section.

We make a Very Special Bow to the Good Housewives of Willow Grove for the toothsome recipes submitted—to Mrs. Edgar M. Davenport, our former Committee Secretary, for much preliminary typing—to Mr. J. Dyre Moyer for several months' free use of an automobile, with operating supplies—to Mrs. P. J. Donnelly for cordial volunteer service rendered—and to the following other friends who have helped in large measure to defray our printing expenses:

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